

Cuis 1er Cru Brut Blanc de Blancs





Rating: Nu a fost evaluat încă?

Pre?

180,00 lei

[Pune o întrebare despre acest produs](#)

Descriere

Caracteristici

100% Chardonnay din cinci ani diferiti, struguri culesi manual, fermentare in tancuri de inox cu drojdii naturale. Pastrat intre 2 ani si 2 ani si 6 luni ani pe drojdii inainte de degorjare.

Note degustare

Culoare este galben pai deschis, cu perlaj persistent

Senzatia de prospetime este foarte intensa, aciditate foarte buna, iar aromele sunt de mar, migdale, sare de mare si briosa, cu gust de anason si postgust delicios.

Asocieri culinare

Foarte elegant si intens, poate fi baut fara mancare dar si alaturi de preparate usoare, salate, peste, pui.

Punctaje

92/100 [Gilbert & Gaillard](#)

Robert Parker: 91/100

Drink Date: 2018 - 2028

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Tasting Notes

Disgorged in May 2018 with six grams per liter dosage, the latest rendition of Gimmonnet's NV Brut Premier Cru Cuis is delightful, bursting from the glass with notes of white flowers, green apple, subtle brioche and walnut oil. On the palate, the wine is medium to full-bodied, bright and racy, with a youthfully frothy, pinpoint mousse, ripe acids and a long, nutty finish. This is a lovely introduction to the Gimmonnet range that represents terrific value.