



Gimonnet-Oger

The Gimonnet family has been working in the Côte des Blancs vineyards since 1650. Today, vigneron Jean-Luc Gimonnet manages his family's estate in the village of Cuis. His traditional Champagne-making style allows the exceptional quality of his grapes to shine, and all of his cuvées spend years, and sometimes even decades, aging on the lees before disgorgement.



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Grande Réserve Premier Cru

- SEE** Deep straw yellow with a glimmering halo of bubbles
- SMELL** Dried oak leaves and woody porcini mushroom followed by toasted hazelnut biscotti and delicate honeysuckle
- TASTE** Chamomile and butter cookies with orange zest, ripe red apple and a long mineral finish
- PAIR** Pour these luscious bubbles as an apéritif alongside gougères filled with warm goat cheese. Or set the tone for your brunch table; the Grande Réserve is a delightful pairing for mushroom quiche with a buttery crust.
- CELEBRATE** Inspired by Meryl Streep and Amy Adams in Nora Ephron's film "Julie & Julia," you have been trying your hand at some of Julia Child's most iconic recipes from "Mastering the Art of French Cooking." As a sweet, buttery aroma wafts through the kitchen, you wipe your hand on your apron with a satisfied sigh. Crêpes Suzette for the win. Bon appétit!



DATE ENJOYED: _____

IN THE COMPANY OF: _____

NOTES: _____

RATING: