THORMAN HUNT

EST. WINE SHIPPERS 1978



Champagne Gallimard Père et Fils

Les Riceys

Champagne Cuvée Quintessence Extra Brut

Grower

Champagne Gallimard Père et Fils is based in Les Riceys, at the heart of the Côte des Bar in the south of Champagne, and has passed from father to son for six generations. Didier Gallimard and his son Arnaud farm 10 hectares on the steep slopes around the village, making Champagne and Rosé des Riceys with as little intervention as possible, using oak and terracotta amphorae and perpetual solera reserve wines.

Vineyards

The dramatically sloping vineyards are of chalk and Kimmeridgian limestone and are planted mainly to Pinot Noir with a little Chardonnay. The vines are pruned in the Guyot, Cordon de Royat and Chablis methods and farmed with care for the environment.

Vinification

A subtle blend of tradition and innovation at the heart of the Gallimard range. The Chardonnay is vinified for six months in two specially acquired 800 litre demi-muids, then aged for 48 months on laths before disgorgement.

Style

Fine, elegant and precise, with a round, creamy texture, the gentle influence of oak and a light oxidative note, kept fresh by the low dosage. A gastronomic Champagne for richer fish dishes, white meats and mature cheeses.

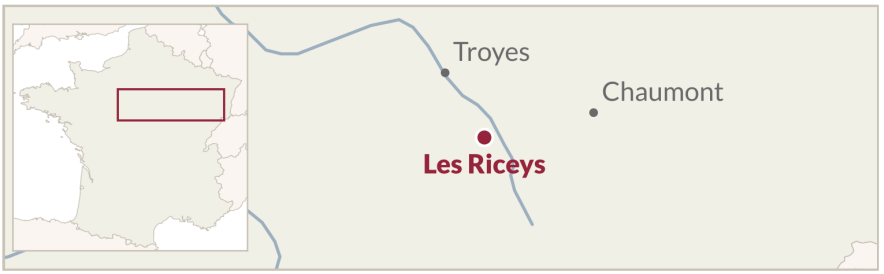
Grape varieties:
100% Chardonnay

Dosage:
5 g/l

Vegan:
Yes

Bottling options:
75cl

Closure:
Cork



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