

# THORMAN HUNT

EST. WINE SHIPPERS 1978

## Gallimard Père et Fils, Les Riceys Champagne Cuvée Quintessence Extra Brut



### Grower

Didier Gallimard and his son, Arnaud, own 10 hectares of prime vineyards on the steep slopes around Les Riceys in the southern Aube. Didier is the 6th generation and Arnaud the 7th of this family domaine. The Gallimard family, develop their Champagnes with the greatest respect for tradition and modern winemaking. Their winemaking uses the fewest interventions possible. Single varietal, single vintage, perfect dosages, particular aging (oak barrels and clay amphora), or perpetual Solera reserve wines, represent just some of the numerous characteristics of their domain.

### Vineyards

Their vines' average age is over 30 years and the dramatically sloping vineyards, which are of chalk and Kimmeridgian limestone, are planted with 85 % pinot noir and 15 % chardonnay, pruned in Guyot, Cordon de Royat and Chablis method. By exercising good judgment in their vine-growing practice they are also conforming to protection of the environment.

### Vinification

This Champagne is at the heart of the Gallimard family, a subtle blend of tradition and innovation. The Chardonnay, after ageing in oak barrels, is balanced perfectly by the extra-brut dosage.

### Style

A complex and fine wine with a light note of oxidation. Elegant aromas of buttery oak, bread and vanilla combined with plums and exotic fruit. On the palate harmonious flavours, fresh round and creamy, toffee and toast.

### Grape varieties:

100 % Chardonnay

Dosage: 5g/L

Bottling options: 75cl

Vegan: Yes

Closure: Cork

