

Gonet-Médeville

France - Champagne - Bisseuil



Champagne
Gonet-Médeville

BRUT TRADITION PREMIER CRU

70% Chardonnay, 25% Pinot Noir, 5% Pinot Meunier

Production area: Bisseuil, Champagne

Terrain: ricco di gesso

Harvest: manual

Vinification: Pressing and first fermentation 90% in thermoregulated steel tanks and 10% in barrels

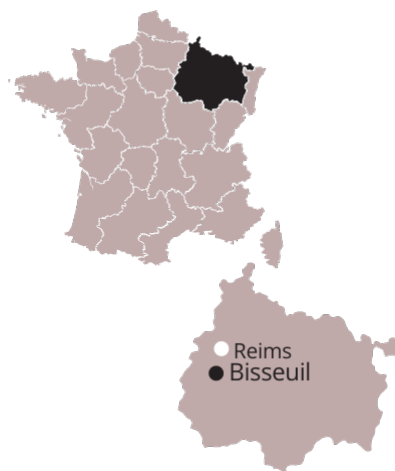
Refinement: 30 months in bottle on its own yeasts, marketing at least 4 months after dégorgement

Color: straw yellow

Fragrance: Subtle notes of fruit, particularly citrus and yellow fruit, hints of ripe banana, yeast and bread crust

Flavor: Balanced between freshness and creaminess, excellent balance and long persistence

Alcoholic Grade: 12,5% vol



Ownership/Founders Xavier Gonet and Julie Médeville

Start of Activity 2000

Vitiviniculture Traditional

Hectares 12

Bottles produced 90.000

Established in 2000 by Xavier Gonet and his wife Julie Médeville, Champagne Gonet-Médeville has 12 hectares that touches 3 Grand Cru municipalities, Mesnil Sur-Oger, Oger and Ambonnay, and another 5 municipalities, all classified Premier Cru. Vineyards with perfect exposures, in the best 'lieu-dit' of the appellation, yielding top-quality grapes from which the company's champagnes are born, all with a distinct minerality, combined with elegance and finesse. This small "Récoltant-Manipulant" is among the rising stars of Champagne and produce very low sugar content wines, deeply linked to each particular terroir. The slight hints of the individual villages are well pronounced, only after a few years of permanence on yeasts. The Maison's style is sharp and precise: fine, taut wines, perfect icons of Champagne in a blend of tradition and innovation of which Blanc de Noirs is the perfect standard-bearer! The union between Xavier's champenois esprit (heir to an old family of vigneron in Mesnil sur Oger) and Julie's bordelaise tradition (she is also owner of Château Gilette in Preignac) gives birth to one of the most recognized Champagne in France and Europe.