

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

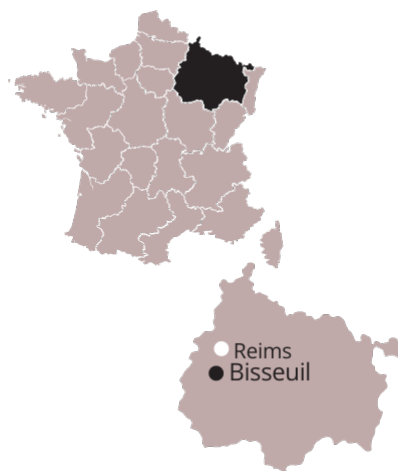
Refinement: 30 months in bottle on its own yeasts, marketing at least 4 months after dégorgement

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

A very young company, founded in 2000 by Xavier Gonet and his wife Julie Médeville, owner of 12 hectares divided into three Grand Cru communes, Les Mesnil Sur-Oger, Oger and Ambonnay, and three other communes, all classified as 1er cru: Bisseuil, Mareuil-sur-Ay and Trépail. The vineyards enjoy perfect exposure in the appellation's best lieu-dit, producing high-quality grapes that yield wines 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 style is clean 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 the Champenois spirit of Xavier, heir to a historic family of winemakers in Mesnil sur Oger, and the Bordeaux spirit of his wife Julie, owner of Château Gilette in Preignac, among other properties, has given rise to one of the most renowned Champagnes in France and the rest of the world.