Gonet-Médeville

France - Champagne - Bisseuil

CUVéE ATHENAïS AMBONNAY ROUGE

100% Pinot Noir



Production area: Bisseuil
Terrain: ricco di gesso
Harvest: manual
Vinification: De-stemming, pressing, first fermentation and malolactic fermentation in oak barrels
Refinement: 18 months in barrels (30% new)
Color: ruby red
Fragrance: aromas of red and black fruit, notes of wood, tobacco with a mentholated touch
Flavor: Light but firm body, full and juicy sweetness
Alcoholic Grade: 13% vol

Champagne
Gonet-Medeville



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.