

Gonet-Médeville

France - Champagne - Bisseuil



EXTRA-BRUT CUVÉE THEOPHILE
GRAND CRU

60% Chardonnay, 40% Pinot Noir

Production area: Ambonnay and Les Mesnil Sur-Oger

Terrain: ricco di gesso

Harvest: manual

Vinification: Pressing, racking, winemaking 100% in barrels

Refinement: 7 years in bottle on its own yeasts, marketing at least 4 months after dégorgement

Color: straw yellow

Fragrance: delicate, fine and elegant

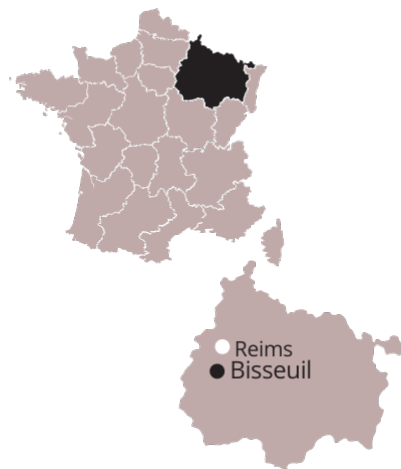
Flavor: fresh, creamy and harmonious

Alcoholic Grade: 12,5% vol



Champagne

Gonet-Médeville



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.