


# GIMONNET GONET

## 2013 - GRAND CRU Blanc de Blanc - L'Identité



Born into two families of vigneron, it is perhaps not surprising that Anne and Philippe Gimonnet decided to follow in the footsteps of their ancestors and in 1986 the first bottles of Champagne Gimonnet-Gonet were created. Since then their sole objective has been to produce champagnes of the highest possible quality. In 2012 they were joined by their son, Charles, who shares the same commitment and desire to continue what was started many decades ago by previous generations of the family.

  
100%  
Chardonnay

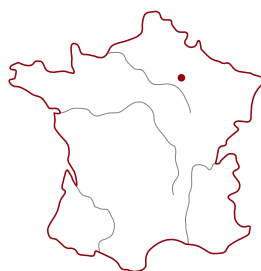
  
48-50°F  
9-10°C

  
2030

  
35 years old

  
HVE

  
10 800 kg/ha



**VINEYARD :** 7500 vines / hectare.

**LOCATION :** Cramant, Le Mesnil sur Oger in the Côte des Blancs

**SOIL :** Mainly chalk

**EXPOSURE :** East facing

### TERROIR

### WINEMAKING

**HARVEST :** Manual harvesting & differentiated pressing

**FERMENTATION :** Debouillage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed


**MATURATION :** 6 months maturation in stainless steel vats, cold stabilisation at -4°C, clay filtration. Minimum 48 months of ageing.


**DISGORGING :** A minimum of 3 months before sale

**DOSAGE :** 4gr/L - Extra Dry

### TASTING NOTES

 Bright gold

 Almond & green apple aromas

 Pear & green apple flavor with a hint of grapefruit

### FOOD PAIRING

White truffle risotto

Pan-roasted chicken breast & morels

Aged Gouda cheese