

GIMONNET GONET

CHAMPAGNE
L'Accord

Born into two families of vigneron, it is perhaps not surprising that Anne and Philippe Gimmonnet decided to follow in the footsteps of their ancestors and in 1986 the first bottles of Champagne Gimmonnet-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.



50% Chardonnay
50% Pinot Noir



48-50°F
9-10°C



0-4 years



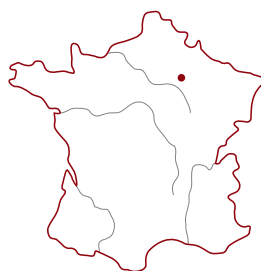
30 years old



HVE



10 800 kg/ha
25 000 bts



VINEYARD : 7500 vines / hectare.

LOCATION : Epernay, Chouilly, Oger, Vincelles, Verneuil

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.

Reserve wine: between 25% till 45%.

MATURATION : between 18 till 30 months maturation in stainless steel vats, cold stabilisation at -4°C, clay filtration.

DISGORGING : A minimum of 3 months disgorging before sale.

DOSAGE : 8 g/L - Brut

TASTING NOTES



Bright gold



Citrus fruit, white flowers,
almonds aromas



Light bodied palate with high
acidity, red apple, tangerine, lemon
zest, nutty tones, long finish

FOOD PAIRING

Sea bream & citrus tartare

Moules Marinière, garlic & parsley

Brie de Meaux