

GIMONNET GONET

CHAMPAGNE
L'ÉTONNANT

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.



85% Pinot Noir
15% Pinot Meunier



48-50°F
9-10°C



0-4 years



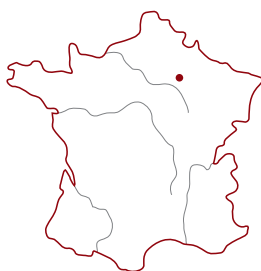
30 years old



HVE



10 800 kg/ha
6 000 bts



TERROIR

VINEYARD : 7500 vines / hectare.

LOCATION : Troissy, Vincelles

SOIL : Mainly chalk

EXPOSURE : East facing

WINEMAKING

HARVEST : Manual harvesting & differentiated pressing.

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

Reserve wine: between 30% till 50%.

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

Ageing in bottle between 18 months and 24 months

DISGORING : A minimum of 3 months disgorging before sale.

DOSAGE : 5 g/L - Brut

TASTING NOTES



Bright gold



Complex and harmonious with delicate fruits



Peach, tangerine, spices and toasted notes. Nice length.

FOOD PAIRING

Crispy roast suckling pig

Grilled sole

Chicken with morels and chanterelles