

GIMONNET GONET

BLANC DE BLANCS - GRAND CRU Terre de Oiry

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



2-10 years



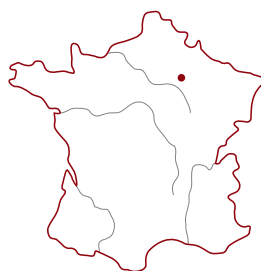
65 years old



HVE



9 000 kg/ha
2100 bts



VINEYARD : 7500 vines / hectare.

LOCATION : Oiry - Le Fond du Bateau

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. 6 months maturation in stainless steel vats. NO COLD STABILISATION. NO FILTRATION.

MATURATION : A minimum of 60 months ageing

DISGORGING : A minimum of 3 months before sale

DOSAGE : 0 g/L - Brut Nature

TASTING NOTES



Pale gold & super fine bubbles



Citrus aromas dominating, opening on white flowers white.



Flavors of small redcurrants, creamy texture with small notes of honey & dried fruits

FOOD PAIRING

Caviar blinis

Roast Lobster, tarragon & lemon butter

Gorgonzola risotto