

## GIMONNET GONET

CHAMPAGNE GRAND CRU  
L'Éclat

Born into two families of vignerons, 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.



93% Chardonnay  
7% Pinot Noir



48-50°F  
9-10°C



0-4 years



25 years old



HVE



10 800 kg/ha  
4000 bts



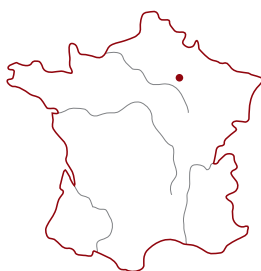
## TERROIR

**VINEYARD** : 7500 vines / hectare.

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

**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: 20% till 35%

**MATURATION** : 6 months maturation in stainless steel vats, cold stabilisation at -4°C, clay filtration. Minimum 20 months of ageing.

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

**DOSAGE** : 7g/L - Brut

## TASTING NOTES



Pale salmon



Intense nose with apple, citrus, raspberry, yeast aromas



Dry, high acidity with citrus, red cherry, red currant flavor, creamy finish

## FOOD PAIRING

Prawn nems

Three pepper pizza

Raspberry chocolate tart