

GIMONNET GONET

GRAND CRU
Blanc de Blanc - L'Extra

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

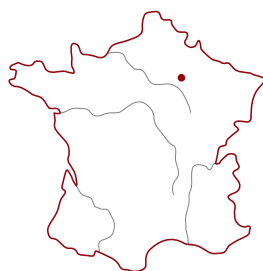
0-5 years



45 years old



HVE

10 800 kg/ha
2500 bts**VINEYARD** : 7500 vines / hectare.**LOCATION** : Cramant, Le Mesnil sur Oger**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.**DISGORGING** : A minimum of 3 months before sale.**DOSAGE** : 2 g/L - Extra Brut

TASTING NOTES



Bright gold with green hints



Green apple & lime aromas

Grapefruit, yeasty & creamy notes,
Good salinity & minerality,

FOOD PAIRING

Sea scallop carpaccio

Sushis

Garlic parmesan pasta