

GIMONNET GONET

CHAMPAGNE GRAND CRU Blanc de Blanc - L'Identité

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.



100% Chardonnay



48-50°F
9-10°C



3-8 years



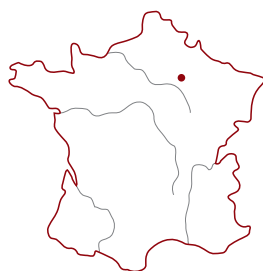
35 years old



HVE



10 800 kg/ha
4000 bts



VINEYARD : 7500 vines / hectare.

LOCATION : Cramant, Le Mesnil sur Oger in the Côte des Blancs

SOIL : Mainly chalk

EXPOSURE : East facing

TERROIR

WINEMAKING

HARVEST : Manual harvesting & differentiated pressing.

FERMENTATION : Debourbage 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. Minimum 48 months of ageing.

DISGORGING : A minimum of 3 months before sale.

DOSAGE : 4 g/L - Extra Brut

TASTING NOTES



Bright gold



Almond & green apple aromas



Pear & green apple flavor with a hint of grapefruit

FOOD PAIRING

White truffle risotto

Pan-roasted chicken breast & morels

Aged Gouda cheese