

GIMONNET GONET

CHAMPAGNE GRAND CRU Blanc de Blanc - L'Origine

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



0-6 years



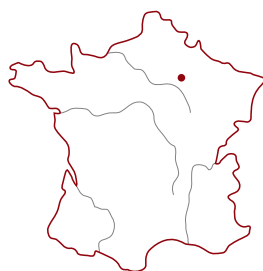
35 years old



HVE



10 800 kg/ha
30 000 bts



VINEYARD : 7500 vines / hectare.

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

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. Between 22 and 36 months of ageing.

DISGORGING : A minimum of 3 months before sale.

DOSAGE : 6 g/L - Brut

TASTING NOTES



Pale gold



Green apple, citrus & white fruits aromas



Apple, hint of lime, white fruits flavors

FOOD PAIRING

Cream cheese & smoked salmon toast

Stuffed calamari & tomato sauce

Brillat Savarin with truffle