



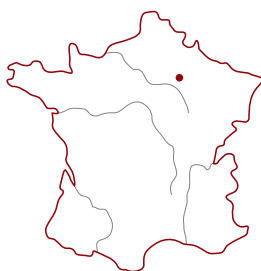
GIMONNET GONET

2012 - GRAND CRU Blanc de Blanc - Terre du Mesnil



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	2030	65 years old	HVE	9 000 kg/ha



VINEYARD : 7500 vines / hectare.

LOCATION : 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. A minimum of 60 months ageing

DISGORGING : A minimum of 3 months before sale

DOSAGE : 3gr/L - Dry

TASTING NOTES



Pale gold & super fine bubbles



Citrus aromas dominating, opening on white flowers nose



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

FOOD PAIRING

Caviar blinis

Roast Lobster, tarragon & lemon butter

Gorgonzola risotto