

Champagne Gonet-Médeville

Grand Cru Extra Brut Champ d'Alouette

ABOUT THE ESTATE

- One of the estates in the remarkable portfolio of Julie and Xavier Médeville, Gonet-Médeville is a salute to Xavier's Champagne lineage.
- The property is a selection of 1er and Grand Cru vineyards from the Médeville family's extensive holdings.
- The plots in 1er Cru Bisseuil, Grand Cru Ambonnay, and Grand Cru Mesnil-Sur-Oger are all farmed organically.
- Work in the cellar is meticulous and natural, with no chaptalization, malolactic fermentation, or fining and minimal dosage.
- As part of the group Les Artisans du Champagne, Gonet-Médeville is part of an grower producer movement in the appellation, and they are fully hands on in all aspects of production.

APPELLATION

Champagne

SUB-REGION

Côte des Blancs

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Vegan

SOIL

Chalk

VINEYARDS & VITICULTURE

100% from Le Mesnil-sur-Oger Champs d'Alouettes. It is usually blended for Cuvée Théophile and is vinified separately only in the best vintages. Xavier and Krug are the only two houses to own vineyards in this site.

HARVEST & VINIFICATION

Vinified in neutral barrels for six months prior to bottling. No chaptalization, malo, or fining for their wines. Aged on the lees for 9 years. Dosage 2.5 g/L.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL

