MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

# Champagne Gonet-Médeville

## 1er Cru Brut Blanc de Noirs




**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**
Vallée de la Marne

**GRAPE VARIETY**
100% Pinot Noir

**FARMING**
Sustainable, Vegan

**SOIL**
Chalk

**VINEYARDS & VITICULTURE**
100% from Bisseuil 1er Cru. South-facing vineyards that make up three hectares.

**HARVEST & VINIFICATION**
The grapes are gently pressed and racked into thermoregulated vats. 70% of the wine continues to vinify in vats, and 30% in old casks. No chaptalization, no malolactic fermentation, no fining. Matured in the bottle for two years. Dosage six grams per liter.

**ALCOHOL BY VOLUME**
12.50

**PACK SIZE**
6x750mL