Champagne Gonet-Médeville

Grand Cru Extra Brut Rosé



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
70% Chardonnay, 30% Pinot Noir

FARMING
Sustainable, Vegan

SOIL
Chalk

VINEYARDS & VITICULTURE
70% Chardonnay from the Le Mesnil-sur-Oger Grand Cru lieu-dit Louvières and 30% Pinot Noir from the Ambonnay Grand Cru. An area of one hectare.

HARVEST & VINIFICATION
This rosé wine is made from Chardonnay and Pinot Noir, with the addition of 3% still red wine from Ambonnay. The grapes are gently pressed and racked into used oak casks where they ferment. No chaptalization, no malolactic fermentation, no fining. Matured for three years. Dosage four grams per liter.

ALCOHOL BY VOLUME
12.50

PACK SIZE
6x750mL