

Champagne Gonet-Médeville

Grand Cru Extra Brut Cuvée Theophile

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

60% Chardonnay, 40% Pinot Noir

FARMING

Sustainable, Vegan

SOIL

Chalk

VINEYARDS & VITICULTURE

From 0.5 hectares in Le Mesnil-sur-Oger Champs d'Alouettes and Ambonnay Grandes Ruelles, which are both Grand Cru parcels.

HARVEST & VINIFICATION

The grapes are gently pressed and racked into old casks where they go through fermentation. Aged for five to six years in bottle. Dosage two grams per liter.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL

