Champagne Gonet-Médeville

Grand Cru Brut Rosé 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 on its side. Dosage two grams per liter.

ALCOHOL BY VOLUME
13.0

PACK SIZE
1x750mL