MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Champagne Gonet-Médeville

1er Cru Brut Tradition



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, 25% Pinot Noir, 5% Pinot Meunier

FARMING
Sustainable, Vegan

SOIL
Chalk

VINEYARDS & VITICULTURE
Three hectares from Bisseuil, Trépail, Mareuil sur Aÿ and Le Mesnil due Oger.

HARVEST & VINIFICATION
The grapes are gently pressed and racked into thermoregulated vats. Fermentation in stainless steel (90%) and old casks (10%). No chaptalization, no malolactic fermentation, no fining for their wines. Matured in bottle for two years. Dosage seven grams per liter.

ALCOHOL BY VOLUME
12.50

PACK SIZE
6x750mL