

## Champagne Gonet-Médeville

### Champagne

*Champagne Gonet-Médeville is a small house founded by Julie Médeville, renowned winemaker at Château Gillette, and her husband Xavier Gonet, a young champenois oenologist.*

Xavier Gonet comes from an old family of Champagne vigneron from Mesnil sur Oger. In 2000, the couple began to receive his share of the vines thus they created their own label: Champagne Gonet-Médeville.

#### The Estate

Their cellar is located in Bisseuil and they exploit 8 hectares distributed on the following crus:

Bisseuil and Mareuil sur Ay for the 1er Crus and Mesnil sur Oger and Ambonnay for the Grand Cru

Xavier and Julie have spent a tremendous amount of time working in their vineyards, which are planted to Chardonnay and Pinot Noir. They have been working the soils and controlling yields in order to have the most beautiful possible grapes from which to produce the best still/base wines.

#### The Wines

All their Grand Crus are vinified in wood as well as 1/3 of their 1er Crus. They do no malolactic fermentation, and their dosage is very small. Their goal is to have Champagnes that are clean and linear.

For the moment, their lineup is:

- **Blanc de Noirs 1er Cru** : 100% Pinot Noir from Bisseuil. The dosage is 6% g/l.

- **Rose Extra Brut 1er Cru**: a blend of 60%

Chardonnay from Mesnil sur Oger, 33% Pinot Noir from Bisseuil and 7% red wine from Ambonnay. The dosage is 3 g/l.

- **Cuvee**

**Tradition in 1er Cru**: a blend of 60% Chardonnay from Bisseuil and Oger, 30% Pinot Noir from Bisseuil and 10% Pinot Meunier from Mareuil sur Ay. The dosage is 7 g/l.

In their cellars, they have different cuvées of Grand Cru which come from exceptional soils of Mesnil or Ambonnay, but they do not feel they are ready yet for release.

