

Champagne Gonet-Médeville Ambonnay Rouge Cuvée Athenais

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

Montagne de Reims

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Vegan

SOIL

Chalk

VINEYARDS & VITICULTURE

This plot was planted in 1905 and is 0.33 hectares.

HARVEST & VINIFICATION

The grapes are hand harvested, completely de-stemmed, then undergo malolactic fermentation in oak barrels. Aged in oak barrels (30% new) for 18 months.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL

