

Champagne Gonet-Médeville

Ambonnay Grand Cru Extra Brut La Grande Ruelle

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

Ambonnay

SUB-REGION

Montagne de Reims

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Vegan

SOIL

Chalk

VINEYARDS & VITICULTURE

100% from Ambonnay Grand Cru. Xavier and Krug are the only two houses to own vineyards in this 0.2 hectare site.

HARVEST & VINIFICATION

The fruit is gently pressed and racked into used oak casks. This is where fermentation takes place. Aged for five to six years on its side. Dosage two grams per liter.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL

