Champagne Gonet-Médeville

Grand Cru Extra Brut Louvière



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

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Vegan

SOIL

Chalk

VINEYARDS & VITICULTURE

.4 hectare plot in Le Mesnil-sur-Oger.

HARVEST & VINIFICATION

Manual harvest. Vinification in 100% old oak barrels. No malolactic fermentation. 11 years spent on the lees. 2 g/l dosage.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL