

## Champagne Gonet-Médeville

### Grand Cru Extra Brut Cuvée Theophile

#### 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

60% Chardonnay, 40% Pinot Noir

#### FARMING

Sustainable, Vegan

#### SOIL

Chalk

#### VINEYARDS & VITICULTURE

From 0.5 hectares in Le Mesnil-sur-Oger Champs d'Alouettes and Ambonnay Grandes Ruelles, which are both Grand Cru parcels.

#### HARVEST & VINIFICATION

The grapes are gently pressed and racked into old casks where they go through fermentation. Aged for five to six years in bottle. Dosage two grams per liter.

#### ALCOHOL BY VOLUME

12.5

#### PACK SIZE

6x750mL

