



Domaine Gimmonnet Gonet

L'IDENTITÉ

Champagne Grand Cru- Blanc de Blancs 2016

Born into two families of vignerons, it is perhaps not surprising that Anne and Philippe Gimmonnet decided to follow in the footsteps of their ancestors and in 1986 the first bottles of Champagne Gimmonnet-Gonet were created. Since then their sole objective has been to produce champagnes of the highest possible quality. In 2012, they were joined by their son, Charles, who shares the same commitment and desire to continue what was started many decades ago by previous generations of the family.

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Mainly chalk with limestone, colluvium and marine fossils.

VINEYARD

Cramant, Le Mesnil sur Oger in the Côte des Blancs
East facing

HARVEST

Manual harvesting & differentiated pressing.

VINIFICATION

Debourage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed. 6 months maturation in stainless steel vats, cold stabilisation at -4°C, clay filtration. Minimum 48 months of ageing.

TASTING NOTES

Bright gold
Almond & green apple aromas
Pear & green apple flavor with a hint of grapefruit
Pairs with white truffle risotto
Pan-roasted chicken breast & morels, aged Gouda cheese

CERTIFICATIONS



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