



Gimonnet - Gonet

L'ORIGINE BLANC DE BLANCS

AOC Champagne, Le Mesnil sur Oger Grand Cru

Born into two families of vigneron, it is not surprising that Anne and Philippe Gimonnet decided to follow the footsteps of their ancestors and in 1986 the first bottles of Champagne Gimonnet-Gonet were crafted. Since then, their only objective has been to produce champagnes of the highest quality - with finesse and delicacy. In 2012 they were joined by their son, Charles, whom shares the same commitment and desire to continue what was started many decades ago by countless generations of the family.

Starting with just 5 hectares in 1986, the estate now covers 13.5 hectares, mainly in Grand Cru villages of La Cote des Blancs: Chouilly, Cremant, Oiry, Oger & Le-Mesnil-sur-Oger, the heartland of Chardonnay.



COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Chalk, Limestone

VINEYARD

Le-Mesnil-sur-Oger
Grand Cru of La Côte des Blancs:
Chouilly, Cramant, Oiry, & Oger

HARVEST

By Hand / Manual

VINIFICATION

Two Presses
Vertical & Pneumatic
Aged 3 years
Individual Steel Vats
Vinified by Parcel, Blended later
Disgorged with 6 g/l

TASTING NOTES

Gold color with a steady stream of fine bubbles. Expressive aromas of green apple, white raspberry, citrus blossoms and brioche. The palate is sexy & textured with flavors of kiwi, lemongrass and the typical minerality of Côte de Blancs. An effortless, refreshing finish, with remarkable flow, & exceptional length.

CERTIFICATIONS



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