



## Domaine Gimonnet Gonet

### TERRE DU MESNIL

#### Champagne Grand Cru- Blanc de Blancs 2015

Born into two families of vigneron, it is perhaps not surprising that Anne and Philippe Gimonnet decided to follow in the footsteps of their ancestors and in 1986 the first bottles of Champagne Gimonnet-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

7500 vines / hectare.  
East facing  
65 years old vines

#### 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. A minimum of 60 months ageing.

#### TASTING NOTES

Pale gold & super fine bubbles  
Citrus aromas dominating, opening on white flowers nose, flavors of small redcurrants, creamy texture with small notes of honey & dried fruits. Pairs with caviar blinis roast Lobster, tarragon & lemon butter, gorgonzola risotto.

#### CERTIFICATIONS



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