



CHAMPAGNE GONET-MEDEVILLE

1^{er} Cru Brut
Blanc de Noirs



English

AREA :	3 hectares
TERROIR :	Chalk
GRAPE VARIETIES :	100% Pinot noir
HARVEST :	Manual
ORIGIN :	Bisseuil
AVERAGE YIELD :	10 000 kg/ha
VINIFICATION :	Pressing, racking, vinification 30% at low temperature in thermo-regulated vats, 70% in old casks.
BOTTLING :	7 months after harvest
TIME ON LATHS :	36 months
MARKETING :	Minimum 4 months after disgorging.
DOSAGE :	5gr./l.
PRODUCTION :	30 000 bottles



SAS CGM

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