



CHAMPAGNE GONET-MEDEVILLE

1^{er} Cru Brut
Rosé



English

AREA : 1 hectare
TERROIR : Chalk
GRAPE VARIETIES : 70% Chardonnay, 27% Pinot noir and 3% red wine from Ambonnay
HARVEST : Manual
ORIGIN : Bisseuil, Ambonnay and Le Mesnil sur Oger
AVERAGE YIELD : 10 000 kg/ha
VINIFICATION : Pressing, racking, vinification 100% in old racks.
BOTTLING : 7 months after harvest
TIME ON LATHS : 36 months
MARKETING : Minimum 12 months after disgorging.
DOSAGE : 3gr./l.
PRODUCTION : 7 000 bottles



SAS CGM

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