



CHAMPAGNE GONET-MEDEVILLE

1^{er} Cru Brut
Tradition



English

AREA : 3 hectares
TERROIR : Chalk
GRAPE VARIETIES : 70% Chardonnay, 25% Pinot noir
5% Pinot meunier
HARVEST : Manual
ORIGIN : Bisseuil, Mareuil sur Aÿ and Le Mesnil
sur Oger
AVERAGE YIELD : 10 000 kg/ha
VINIFICATION : Pressing, racking, vinification 70% at
low temperature in thermo-régulated
vats, 30% in old racks.
BOTTLING : 7 months after harvest
TIME ON LATHS : 36 months
MARKETING : Minimum 4 months after disgorging.
DOSAGE : 6gr./l.
PRODUCTION : 30 000 bottles



SAS CGM

1 chemin de la Cavotte - Bisseuil 51150 Aÿ-CHAMPAGNE - France
Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43
www.gonet-medeville.com - contact@gonet-medeville.com