



# GONET-MEDEVILLE

## LE MESNIL SUR OGER GRAND CRU EXTRA BRUT 'CHAMP D'ALOUETTE' 2008



Richer, very different from and much more seductive than the high-wired 2007. Note of caramel, morels, butter and buttered hazelnuts, but under that richness and in the cool, shadowy edges, moss and stones and herbs. And so much orange! Bitter orange, sweet orange, blood orange. Mouth-watering and just pulsing with energy and full of emotion: Barber's adagio for strings, liquid. After a long tasting of nearly 80 wines, this was the wine that made me feel alive again.

**It was like a shot in the arm, voltage to the soul.**

*Jancis Robinson*  
JancisRobinson.com

**AREA:** 0,4 hectares

**ORIENTATION:** South facing

**TERROIR:** Chalk

**GRAPE VARIETIES:** 100%  
Chardonnay

**HARVEST:** Manual

**ORIGIN:** Le Mesnil sur Oger

**AVERAGE YIELD:** 9 000 kg/ha

**VINIFICATION:** Pressing, racking,  
vinification 100% in old racks

**BOTTLING:** 7 months after harvest

**TIME ON LATTES:** 11 years

Aged a minimum 6 months after  
disgorgement before release

**DOSAGE:** 2,5gr./l.

CHAMPAGNE 2008 VINTAGE  
VINOUS RATING **96** PTS

