

MICHEL GONET

2011 BLANC DE BLANCS GRAND CRU

BRUT NATURE



Champagne Gonet was founded in 1802 and, since then, six generations of family members have ensured that the House has grown and prospered. In 1973, Michel Gonet, whose Champagnes bear his name today, took over, modernizing and expanding the cellars. This 40-hectare grower estate stretches from south of Épernay, and includes the Grand Cru villages of Avize, Oger and Le-Mesnil-sur-Oger, and extends to the hillsides of Sézanne. The Pinot Noir vineyards are located in Fravaux on the hillsides of

Bar-su-Aubois in the south of Champagne. About 20% of the grapes grown are Pinot Noir used for Rosé Champagne, with the rest dedicated to Chardonnay. Michel Gonet has now retired and he has put his daughter Sophie at the helm of the Gonet Champagne House. Sophie has the honor to be the President of Women Winegrowers of Champagne and also “L’Universe du Gout en Champagne.”

Region:	Champagne
Appellation:	Champagne
Owner:	Michel and Sophie Gonet
Established:	1802
Farming Practices:	Sustainable
Soil:	Limestone and Chalk
Grape Varieties:	100% Chardonnay
Dosage:	0.0 g/l

Vinification and Élevage: Vin clair is made in stainless steel. 100% malolactic conversion. Time sur latte is a minimum of 5 years. Chardonnay comes from Oger & Mesnil-sur-Oger

Tasting Notes: On the nose, lemon curd and green apple, mineral and baked brioche. Mineral, chalk and a very racy acidity abound. Tremendous.

IMPORTED BY

