



Extra BLANC DE BLANCS – GRAND CRU

*A blend of Chardonnay from our finest Grand Cru vineyards in La Côte des Blancs,
this champagne is the epitome of freshness, elegance and finesse.
A fabulous aperitif and also a wonderful match with shellfish, caviar and sushi.*



Region

Côte des Blancs

Blend

100 % Chardonnay

Average age of vines

45 years

Density of planting

7,500 vines/hectare

Terroirs

Cramant, Le Mesnil sur Oger

Havest

2006

Vinification

- Manual harvesting + differentiated pressing
- Debouillage of cool must
- Alcoholic fermentation in temperature-controlled vats
- Malolactic fermentation completed
- 6 months maturation in stainless steel vats
- Cold stabilisation at -4°C
- Clay filtration

Bottled

January 2010

Ageing

a minimum of 36 months

Disgorging

a minimum of 3 months before sale

Dosage

approximately 2 g/litre - Extra Brut

Annual production

2,500 bottles

Also available in magnums



CHAMPAGNE
**GIMONNET
GONET**
PROPRIÉTAIRE - RÉCOLTANT

Visit

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