



CHAMPAGNE
**GIMONNET
GONET**
FRÈRE ET SŒUR



L'IDENTITÉ 2019

FULLNESS AND GENEROSITY

IN SHORT

This cuvée is intended to be a true reflection of a vintage. The 2019 vintage is a round and full-bodied Blanc de Blancs that captures a year marked by abundant heat and sunshine.

VINEYARD

Cépages : 100% Chardonnay

Crus : 70 % Oiry, 30 % Le Mesnil sur Oger

CELLAR

Winemaking : Alcoholic fermentation at 17 °c

Complete malolactic fermentation

Aged on lees in stainless steel tanks

Aging : 60 months minimum

Disgorgement : 6 months minimum

Dosage : 1,5 g/l (EXTRA - BRUT)

Available Formats : Bottle 75 cL, Magnum

CHAMPAGNE GIMONNET - GONET

39, Grande Rue - 51190 - Le Mesnil sur Oger

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