LES CLIMATS
Wine & Spirit Imports, Inc.

# Gimonnet - Gonet

## AOC Champagne Mesnil sur Oger Grand Cru

L'origine Blanc De Blancs

### COUNTRY
France

### VARIETAL
Chardonnay

### SOIL TYPE
Chalk, Limestone

### VINEYARD
Le-Mesnil-sur-Oger
Grand Cru of La Côte des Blanc: Chouilly, Cramant, Oiry, & Oger

### HARVEST
Manually harvested & sorted

### VINIFICATION
Two Presses
Vertical & Pneumatic
Aged 3 years
Individual Steel Vats
Vinified by Parcel, Blended later Disgorged with 6 g/l

### TASTING NOTES
Gold color with a steady stream of fine bubbles. Expressive aromas of green apple, white raspberry, citrus blossoms and brioche. The palate is sexy & textured with flavors of kiwi, lemongrass and the typical minerality of Côte de Blancs. An effortless, refreshing finish, with remarkable flow, & exceptional length.

### ABOUT THE WINEMAKER
Champagne Gimonnet-Gonet was founded in 1986 by Anne and Philippe Gimonnet, both from long-established vigneron families. Their focus from the start has been crafting champagnes with finesse and delicacy, a vision now shared by their son Charles, who joined in 2012. The estate has grown from 5 to 13.5 hectares, mainly in the prestigious Grand Cru villages of the Côte des Blancs—Chouilly, Cramant, Oiry, Oger, and Le Mesnil-sur-Oger—renowned as the heart of Chardonnay.

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