



# Brut Tradition

*A blend of equal parts of Pinot Noir and Chardonnay that exhibits all the power and fruitiness of Pinot Noir married with the elegance and finesse of Chardonnay.  
A champagne that will delight you from aperitif to dessert.*

**Region**

Côte des Blancs, Vallée de la Marne

**Blend**

50 % Chardonnay, 50 % Pinot Noir

**Average age of vines**

30 years

**Density of planting**

7,500 vines/hectare

**Terroirs**

Epernay, Chouilly, Oger, Vincelles, Verneuil

**Reserve Wines**

between 25% and 45%, depending on the year.

**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**

February 2014

**Ageing**

between 18 and 30 months

**Disgorging**

a minimum of 3 months before sale

**Dosage**

8 gr/litre - Brut

**Annual production**

25,000 bottles



CHAMPAGNE  
**GIMONNET  
GONET**  
PROPRIÉTAIRE - RÉCOLTANT

*Visit*

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