



Carat du Mesnil

BLANC DE BLANCS – GRAND CRU
HARVEST 2008

This outstanding champagne is made only in years in which we judge the quality of the harvest to be exceptional. The grapes come from vineyards in the village of Le-Mesnil-sur-Oger and from vines over 60 years old that give a much-reduced yield, a potential alcohol level around 11° and a marked acidity. Aged for 5 years this champagne has a remarkably long finish and the typical mineral quality for which Le-Mesnil-sur-Oger is renowned. A wine that can confidently take its place amongst the great wines of Champagne.

**Terroirs**

Côte des Blancs

Blend

100 % Chardonnay

Average age of vines

65 years

Density of planting

7,500 vines/hectare

Terroir

Le-Mesnil-sur-Oger

Havest

2008

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 2009

Ageing

a minimum of 60 months

Disgorging

a minimum of 3 months before sale

Dosage

3 g/litre - Brut

Annual production

1,004 bottles



CHAMPAGNE
**GIMONNET
GONET**
PROPRIÉTAIRE - RÉCOLTANT

Visit

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