

CHAMPAGNE MICHEL GONET

GRAND CRU 2004

GRAPE VARIETY

100% Chardonnay – Harvest 2004

Grapes from the finest areas of Champagne, the Côte des Blancs : Le Mesnil sur Oger.

VINIFICATION

The harvest is done by hand, the freshly picked grapes are transported to Avize in refrigerated trucks and then pressed with the greatest care. Vinification in still tanks with malolactic fermentation. 13 years of aging on latte in our cellars. Bottled the 07/03/2005.

Disgorgement 6 months before shipment.

Dosage : 6g/L. 12,5%

TASTING

Dark Gold color.

Matured fruits, plum , honey, apples cooked in horn.

Very strong flavors, powerful palate and long finish.

A winter aromatic champagne for a dinner or christmas lunch, nice with white meat, muschrooms sauce and cheese.

Conditionnement

Case of 6 bottles or 12 bottles

Bottles of 75 cl

Palettization

Europe Pallet 80x120

480 bottles per pallet

80 cases of 6 bottles

8 layers of 10 cases

VMF pallet 100x120

504 bottles per pallet

84 cases of 6 bottles

7 layers of 12 cases



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