



# VIGNOBLES GONET-MEDEVILLE

## DOMAINE DES JUSTICES

### HARVESTING

#### -WHITE

The Sauvignon is harvested manually, about 5 to 7 days after the Sauvignon at Respide-Médeville and the Sémillon is harvested a week later.

#### -RED

The Merlots and the Cabernet Sauvignons are harvested manually.

### LA VINIFICATION ET L'ELEVAGE

#### -WHITE

The grapes are pressed, raked and then put in stainless steel vats to ferment at low temperature.

The wine is never aged in casks in order to keep a fresh and fruity wine.

The wines are filtered on bottling, 6 months later.

#### -RED

The harvested grapes are destemmed and then placed in stainless steel vats. Maceration lasts for 3 weeks at a temperature of 25°C.

We separate the press wine and the free-run wine when removed from the vats. Malolactic fermentation takes place separately in concrete vats.

Ageing is not carried out in casks, as for the white, so as to obtain a full and fruity wine even when very young.

Bottling takes place 12 months later.

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# VIGNOBLES GONET-MEDEVILLE

## DOMAINE DES JUSTICES ROUGE

AREA: 9 Hectares

TERROIR: some gravel on silt

GRAPE VARIETIES: 60% Merlot, 40% Cabernet Sauvignon

HARVEST: manual

AVERAGE YIELD: 48hl/ha

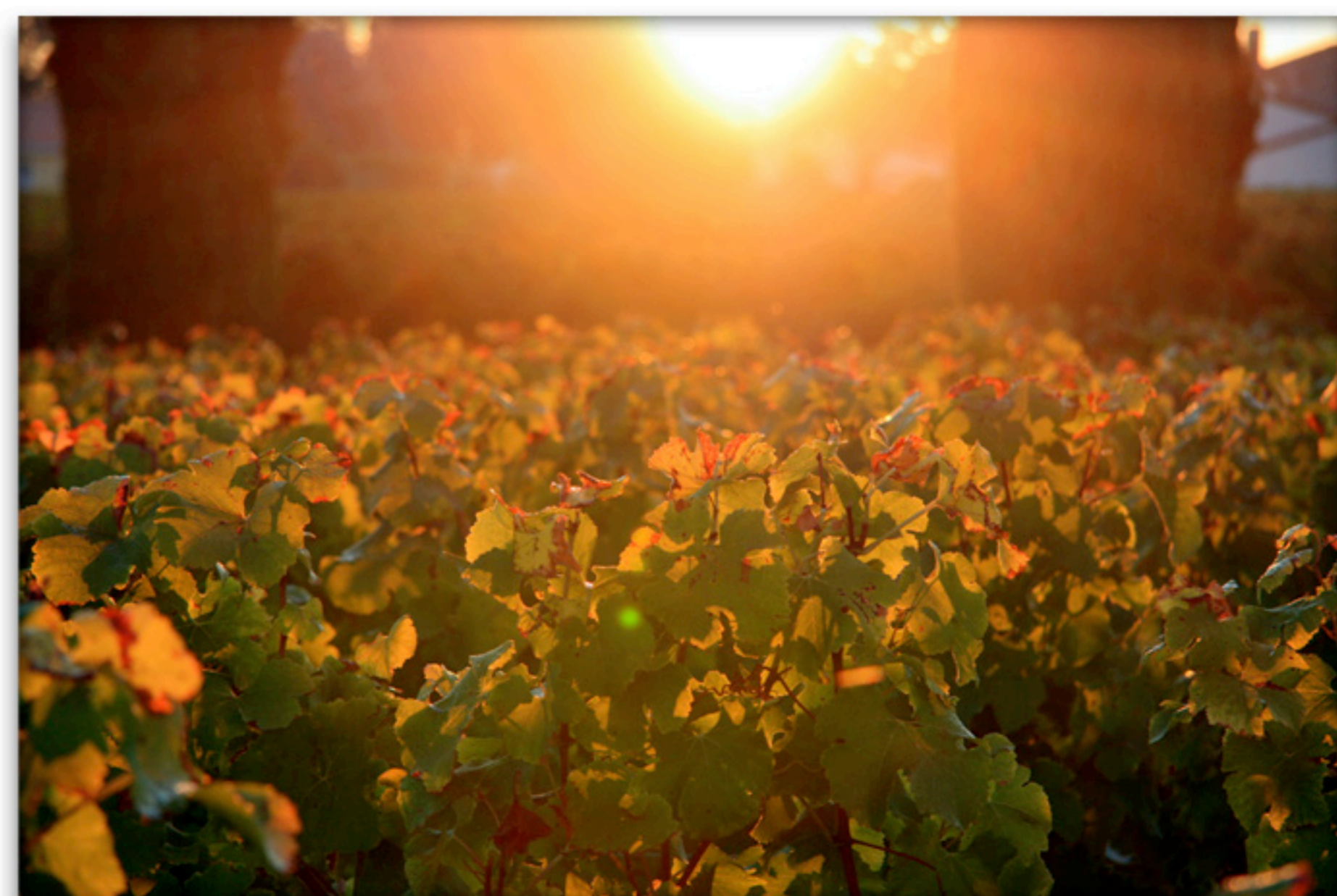
VINIFICATION: in stainless steel vats for 18 days

AGEING: 100% in vats

BOTTLING: 6 months after harvest

AVERAGE ANNUAL

PRODUCTION: 2000 cases



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# VIGNOBLES GONET-MEDEVILLE



## DOMAINE DES JUSTICES ROSE

AREA: 1 hectare

TERROIR: quelques graves sur limon

GRAPE VARIETIES: 60% merlot, 40% cabernet sauvignon

HARVEST: manual

AVERAGE YIELD: 48hl/ha

VINIFICATION: in stainless steel vats

AGEING:

BOTTLING: 100% in vats

AVERAGE ANNUAL 6 months after harvest

PRODUCTION: 1000 cases



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# VIGNOBLES GONET-MEDEVILLE



## DOMAINE DES JUSTICES BLANC

AREA: 2 Hectares

TERROIR: some gravel on silt

GRAPE VARIETIES: 40% Semillon, 60% Sauvignon

HARVEST: manual

AVERAGE YIELD: 48hl/ha

VINIFICATION: in stainless steel vats at low temperature

AGEING: 100% in vats

BOTTLING: 6 months after harvest

AVERAGE ANNUAL

PRODUCTION: 1000 cases



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