



VIGNOBLES GONET-MEDEVILLE

CHAMPAGNE GONET-MEDEVILLE

1er cru Cuvée Tradition

English



<u>AREA:</u>	3 Hectares
<u>TERROIR:</u>	chalk
<u>GRAPE VARIETIES</u>	70% Chardonnay, 25% Pinot Noir and 5% Pinot Meunier
<u>HARVEST:</u>	manual
<u>AVERAGE YIELD:</u>	12600 kg/ha
<u>VINIFICATION:</u>	Bisseuil, Trépail, Mareuil sur Aÿ and Le Mesnil sur Oger
<u>BOTTLING:</u>	pressing, racking and vinification 90% at low temperature in thermo-regulated vats,
<u>TIME ON LATHS:</u>	10% in old casks
<u>MARKETING:</u>	7 months after harvest
<u>DOSAGE: 7g/l</u>	24 months minimum 4 months after disgorging
<u>AVERAGE ANNUAL</u>	7g/l
<u>PRODUCTION:</u>	30 000 bottles



SCEV Xavier GONET

1 chemin de la Cavotte 51150 Bissueil - France

Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHAMPAGNE GONET-MEDEVILLE

1er cru Cuvée Blanc de Noirs



English

<u>AREA:</u>	3 Hectares
<u>TERROIR:</u>	Chalk
<u>GRAPE VARIETIES:</u>	100% Pinot Noir
<u>HARVEST:</u>	Manual
<u>ORIGIN:</u>	Bisseuil
<u>AVERAGE YIELD:</u>	12 600 kg/ha
<u>VINIFICATION:</u>	pressing, racking and vinification 70% at low temperature in thermo-regulated vats, 30% in old casks
<u>BOTTLING:</u>	7 months after harvest
<u>TIME ON LATHS:</u>	24 months
<u>MARKETING:</u>	minimum 4 months after disgorging
<u>DOSAGE:</u>	6g/l
<u>AVERAGE ANNUAL PRODUCTION:</u>	30 000 bottles



SCEV Xavier GONET

1 chemin de la Cavotte 51150 Bissueil - France

Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHAMPAGNE GONET-MEDEVILLE

1er Cru Extra brut



English

<u>AREA:</u>	1 Hectare
<u>TERROIR</u>	chalk
<u>GRAPE VARIETIES:</u>	70% Chardonnay, 27% Pinot Noir and 3% red wine from Ambonnay
<u>HARVEST:</u>	manual
<u>ORIGIN:</u>	Bisseuil, Ambonnay and Le Mesnil sur Oger
<u>AVERAGE YIELD:</u>	12 600 kg/ha
<u>VINIFICATION:</u>	pressing, racking and vinification 100% in old casks
<u>BOTTLING:</u>	7 months after harvest
<u>TIME ON LATHS:</u>	36 months
<u>MARKETING:</u>	minimum 4 months after disgorging
<u>DOSAGE:</u>	3g/l
<u>AVERAGE ANNUAL PRODUCTION:</u>	8000 bottles



SCEV Xavier GONET

1 chemin de la Cavotte 51150 Bissueil - France

Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHAMPAGNE GONET-MEDEVILLE

Grand cru Extra brut

Ambonnay - La Grand Ruelle

English



AREA: 0.2 Hectares

TERROIR: chalk

GRAPE VARIETIES: 100% Pinot Noir

HARVEST: manual

ORIGIN: Ambonnay

AVERAGE YIELD: 12 600 kg/ha

VINIFICATION: pressing, racking and vinification,
100% in old casks

BOTTLING: 7 months after harvest

TIME ON LATHS: 5-6 years

MARKETING: minimum 12 months after disgorging

DOSAGE: 2g/l

AVERAGE ANNUAL PRODUCTION: 1000 bottles



SCEV Xavier GONET

1 chemin de la Cavotte 51150 Bissueil - France

Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHAMPAGNE GONET-MEDEVILLE

Extra-brut Grand cru

“Cuvée Théophile”



English

<u>AREA:</u>	0.5 Hectares
<u>TERROIR:</u>	chalk
<u>GRAPE VARIETIES:</u>	40% Pinot Noir, 60% Chardonnay
<u>HARVEST:</u>	manual
<u>ORIGIN:</u>	Ambonnay and Le Mesnil sur Oger
<u>AVERAGE YIELD:</u>	12 600 kg/ha
<u>VINIFICATION:</u>	pressing, racking and vinification, 100% in old casks
<u>BOTTLING:</u>	7 months after harvest
<u>TIME ON LATHS:</u>	5-6 years
<u>MARKETING:</u>	minimum 12 months after disgorging
<u>DOSAGE:</u>	2g/l
<u>AVERAGE ANNUAL</u>	
<u>PRODUCTION:</u>	3000 bottles



SCEV Xavier GONET

1 chemin de la Cavotte 51150 Bissueil - France

Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CUVÉE ATHÉNAÏS

Appellation Côteaux Champenois Contrôlée
Grand Cru

Français

<u>SUPERFICIE :</u>	0,30 Hectares
<u>TERROIR SPECIFIQUE DU CRU :</u>	Craie
<u>ORIGINE DU CRU :</u>	Ambonnay
<u>ENCEPAGEMENT :</u>	100% Pinot Noir
<u>VENDANGES :</u>	Manuelles
<u>RENDEMENT :</u>	30 hl/ha
<u>VINIFICATION :</u>	100% égrappage, pigeage, fermentation, malolactique faite en barriques.
<u>ELEVAGE :</u>	18 mois en barriques dont 30% neuves
<u>MISE EN BOUTEILLES :</u>	20 mois après la récolte sans filtration
<u>PRODUCTION :</u>	1 000 bouteilles

English

<u>AREA OF THE VINEYARD :</u>	0,30 Hectares
<u>SPECIFIC SOIL :</u>	Craie
<u>ORIGIN :</u>	Ambonnay
<u>GRAPE VARIETIES :</u>	100% Pinot Noir
<u>HARVEST :</u>	Manual
<u>AVERAGE YIELD :</u>	30 hl/ha
<u>VINIFICATION :</u>	100% pressing, racking, malolactic fermentation in oak barrels. Inox steel tanks.
<u>AGEING :</u>	18 months in barrels which 30% new.
<u>BOTTLING :</u>	20 months after harvest without filtration
<u>PRODUCTION :</u>	1 000 bottles



SCEV Xavier GONET

1 chemin de la Cavotte 51150 Bisseuil - France

Tel.: +33 (0) 3 26 57 75 60 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHATEAU GILLETTE SAUTERNES



Français

<u>SUPERFICIE</u> :	4,5 Hectares
<u>TERROIR SPECIFIQUE DU</u>	
<u>CRU</u> :	Sable et roches sur sous-sol calcaire
<u>ENCEPAGEMENT</u> :	90% Sémillon 8% Sauvignon 2% Muscadelle
<u>VENDANGES</u> :	Manuelles - plusieurs tries
<u>VINIFICATION</u> :	A basse température en cuves inox
<u>ELEVAGE</u> :	17-18 ans en cuves bétons
<u>MISE EN BOUTEILLES</u> :	Après 20 ans d'élevage en cuve béton
<u>PRODUCTION</u> :	3 000 à 6 000 bouteilles

English

<u>AREA OF THE VINEYARD</u> :	4,5 Hectares
<u>SPECIFIC SOIL</u> :	Gravel and sand on blocks of sandstone
<u>GRAPE VARIETIES</u> :	90% Sémillon 8% Sauvignon 2% Muscadelle
<u>HARVEST</u> :	Hand picking
<u>VINIFICATION</u> :	Stainless steel tanks
<u>AGEING</u> :	17-18 years in
<u>BOTTLED</u> :	After 20 years in ageing
<u>PRODUCTION</u> :	3 000 to 6 000 bottles





VIGNOBLES GONET-MEDEVILLE

CHATEAU LES JUSTICES SAUTERNES



AREA: 8.5 Hectares

TERROIR: gravel and sand and some clay with a clay-limestone sub-soil on a rocky bed

GRAPE VARIETIES: 88% Semillon, 8% Sauvignon and 4% Muscadelle

HARVEST: manual with successive selection

AVERAGE YIELD: 18-20hl/ha in production years

VINIFICATION: must cooled on leaving the press, racking and fermentation in stainless steel vats at low temperature

AGEING: in vats for 18 months

BOTTLING: 18 months after harvest

AVERAGE ANNUAL

PRODUCTION: 1800 cases



SCEA Julie GONET-MEDEVILLE

4, rue du Port 33210 Preignac - France

Tel.: +33 (0) 5 56 76 28 44 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHATEAU RESPIDE-MEDEVILLE GRAVES BLANC



Français

<u>SUPERFICIE :</u>	3,5 Hectares
<u>TERROIR SPECIFIQUE DU</u>	Graves sur sous-sol argileux
<u>CRU :</u>	
<u>ENCEPAGEMENT :</u>	50% Sémillon 48% Sauvignon 2% Muscadelle
<u>VENDANGES :</u>	Manuelles
<u>VINIFICATION :</u>	En barriques neuves, batonnage 2 mois
<u>ELEVAGE :</u>	En barriques neuves pendant 6 mois
<u>MISE EN BOUTEILLES :</u>	12 mois après la récolte
<u>PRODUCTION :</u>	1 500 caisses

English

<u>AREA OF THE VINEYARD :</u>	3,5 Hectares
<u>SPECIFIC SOIL:</u>	Deep Gravel
<u>GRAPE VARIETIES :</u>	50% Sémillon 48% Sauvignon 2% Muscadelle
<u>HARVEST :</u>	Handmade
<u>VINIFICATION :</u>	Directly pressed, 2 days at 6°C fermentation in stainless steel vats
<u>AGEING :</u>	6 months in new barrels
<u>BOTTLED :</u>	12 months after the harvest
<u>PRODUCTION :</u>	1 500 cases





VIGNOBLES GONET-MEDEVILLE

CHATEAU RESPIDE-MEDEVILLE GRAVES ROUGE



Français

<u>SUPERFICIE</u> :	8 Hectares
<u>TERROIR SPECIFIQUE DU</u>	Graves sur sous-sol argileux
<u>CRU</u> :	
<u>ENCEPAGEMENT</u> :	40% Merlot 60% Cabernet Sauvignon
<u>VENDANGES</u> :	Manuelles
<u>VINIFICATION</u> :	En cuves inox - cuvaison 21 jours
<u>ELEVAGE</u> :	En cuves 3 mois, puis 50% du 12 mois en barriques
<u>MISE EN BOUTEILLES</u> :	20 mois après la récolte
<u>PRODUCTION</u> :	3 500 caisses

English

<u>AREA OF THE VINEYARD</u> :	8 Hectares
<u>SPECIFIC SOIL</u> :	Gravel and subsoil of clay
<u>GRAPE VARIETIES</u> :	40% Merlot 60% Cabernet Sauvignon
<u>HARVEST</u> :	Handmade
<u>VINIFICATION</u> :	Stainless steel tanks fermentation, Maceration of around 21 days
<u>AGEING</u> :	50% of the wine in barrels 12 months
<u>PRODUCTION</u> :	3 500 cases





VIGNOBLES GONET-MEDEVILLE

DAME de RESPIDE GRAVES ROUGE

Français

<u>SUPERFICIE :</u>	4,5 Hectares
<u>TERROIR SPECIFIQUE DU CRU :</u>	Graves sur sous-sol argileux
<u>ENCEPAGEMENT :</u>	50% Merlot 50% Cabernet Sauvignon
<u>VENDANGES :</u>	Manuelles
<u>VINIFICATION :</u>	En cuves inox - cuvaison 18 jours
<u>ELEVAGE :</u>	20% du vin en barriques, 80% en cuves
<u>MISE EN BOUTEILLES :</u>	16 mois après la récolte
<u>PRODUCTION :</u>	2 500 caisses

English

<u>AREA:</u>	4.5 Hectares
<u>TERROIR:</u>	gravel on a subsoil of clay
<u>GRAPE VARIETIES:</u>	50% Merlot, 50% Cabernet Sauvignon
<u>HARVEST:</u>	manual
<u>VINIFICATION:</u>	in stainless steel vats for 18 days
<u>AGEING:</u>	20% of the wine in casks, 80% in vats
<u>BOTTLING:</u>	16 months after harvest
<u>AVERAGE ANNUAL</u>	
<u>PRODUCTION:</u>	2500 cases





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



SCEA Julie GONET-MEDEVILLE
4, rue du Port 33210 Preignac - France
Tel.: +33 (0) 5 56 76 28 44 - Fax : +33 (0) 5 56 76 28 43
www.gonet-medeville.com - contact@gonet-medeville.com



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



SCEA Julie GONET-MEDEVILLE

4, rue du Port 33210 Preignac - France

Tel.: +33 (0) 5 56 76 28 44 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

DOMAINE DES JUSTICES ROUGE

AREA: 5 Hectares

TERROIR: some gravel on silt

GRAPE VARIETIES: 50% Merlot, 50% Cabernet Sauvignon

HARVEST: manual

AVERAGE YIELD: 50hl/ha

VINIFICATION: in stainless steel vats for 18 days

AGEING: 100% in vats

BOTTLING: 12 months after harvest

AVERAGE ANNUAL

PRODUCTION: 2000 cases



SCEA Julie GONET-MEDEVILLE
4, rue du Port 33210 Preignac - France
Tel.: +33 (0) 5 56 76 28 44 - Fax : +33 (0) 5 56 76 28 43
www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CHATEAU DES EYRINS MARGAUX



AREA: 2,9 hectares

TERROIR: Deep gravel

GRAPE VARIETIES: 27% Merlot 70% Cabernet Sauvignon
3% Petit Verdot

HARVEST: Handmade

VINIFICATION: stainless steel tanks fermentation,
maceration around 21 days en barriques

AGEING: 50% of the wine in new barrels during 18
months, 50% of the wine in tanks during
18 months

BOTTLING: 20 months after harvest

AVERAGE ANNUAL

PRODUCTION: 1 300 cases



SCEA Julie GONET-MEDEVILLE

4, rue du Port 33210 Preignac - France

Tel.: +33 (0) 5 56 76 28 44 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com



VIGNOBLES GONET-MEDEVILLE

CRU MONPLAISIR BORDEAUX



AREA: 9 hectares

TERROIR: gravel and clay for 4 ha and 9 ha on silt

GRAPE VARIETIES: 75% Merlot 15% Cabernet Sauvignon
5% Cabernet Franc

HARVEST: Handmade

VINIFICATION: Stainless tanks fermentation, maceration
around 18 days

AGEING: 10% of the wine in barrels during 10
months, 90% of the wine in tanks 10 months

BOTTLING: 10 months after harvest

AVERAGE ANNUAL

PRODUCTION: 4 500 cases



SCEA Julie GONET-MEDEVILLE

4, rue du Port 33210 Preignac - France

Tel.: +33 (0) 5 56 76 28 44 - Fax : +33 (0) 5 56 76 28 43

www.gonet-medeville.com - contact@gonet-medeville.com