

GRANDE RÉSERVE

MG

CHAMPAGNE

Maurice GONEL

à Damery

*Grande Réserve is a Champagne dedicated to enthusiasts in search of aromatic complexity.*

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50%

Chardonnay

25%

Pinot Noir

25%

Meunier

**Terroir:** Damery

**Soil :** Clay-limestone soils with a marly character, south-facing exposure. Parcels located on the mid-slopes of the Damery vineyard. Our Pinot Meunier and Pinot Noir bring fruity, complex aromas, while our Chardonnay adds finesse and elegance.

**Harvest:** 60% reserve wines from several vintages, 40% wines from the 2021 vintage.

**Vinification:** We select our grapes with the utmost care. A pneumatic press is used to extract the juice gently and in a controlled manner.

Aged in oak barrels for several years, then on lees for 36 months in the cool, dark conditions of our cellars. We cherish this slow maturation process, which allows our Champagne to gain in complexity and finesse before revealing its full beauty.

**Dosage:** Extra brut 4g/l

**Format:** 75cl bottle

**Tasting notes:** Green apple and lemon, enhanced by subtle biscuity nuances, lead to a well-defined palate with hints of spice.

**Food pairings:** This terroir-driven wine, both complex and well-balanced, will pair elegantly with a fish ceviche or a tuna tartare.

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3 rue Anatole France - 51480 DAMERY - FRANCE

Tél. + 33 3 26 58 42 67 / + 33 6 46 25 54 00

maurice-gonel.champagne@wanadoo.fr - [www.champagne-maurice-gonel.fr](http://www.champagne-maurice-gonel.fr)

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