

HOMMAGE

MG

CHAMPAGNE

Maurice GONEL

à Damery

A tribute to what nature
has most pure...

”

33%
33%

Chardonnay

33%
33%

Pinot Noir

33%
33%

Meunier



Terroir: Damery

Soil: Living clay-limestone soils. Parcels located on mid-slopes with a full south-facing exposure. Pinot Noir and Meunier bring power and generosity, while Chardonnay adds minerality, finesse and elegance.

Harvest: 2021

Vinification: Vinified and aged in oak for 12 months. Each grape variety is matured separately in oak barrels in order to preserve and enhance its individual character. Oak forms the backbone of this cuvée through the natural micro-oxygenation of the wood, providing structure and complexity.

After two years of ageing on lees at the heart of our cellar, the bottle is then immersed in the estate's well, where it continues its maturation sheltered from the world and from time for several months.

Dosage: Brut nature 0g/l

Format: 75cl bottle

Tasting notes: An exceptional cuvée in which the enveloping warmth of oak meets the crystalline purity born of underwater ageing. The result is a Champagne revealing a bubble of absolute finesse.

Food pairings: This cuvée pairs beautifully with vegetable tempura, tuna tataki with black sesame, veal tartare with toasted hazelnuts, as well as with mature cheeses.

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