

IMMERSIO

MG

CHAMPAGNE

Maurice GONEL

à Damery

*Immersio...  
the purity of Champagne  
shaped by water and earth.*

”

50%

Chardonnay

50%

Meunier



**Terroir:** Damery

**Soil :** Clay-limestone soils bring fruitiness and roundness, while chalky soils contribute finesse, minerality and freshness.

**Harvest:** 2021

**Vinification:** Aged in third-use oak barrels for 6 months, then matured on lees at the heart of our cellar for a minimum of two years.

This cuvée undergoes a unique stage: a 12-month immersion in a well located at the heart of our cellar, dug into the chalk. The stable conditions—total darkness, constant temperature and pressure—provide an extraordinary ageing environment, resulting in an incomparable cuvée.

**Dosage:** Brut nature 0g/l

**Format:** 75cl bottle

**Tasting notes:** A perfect balance combining the vinosity of ripe yellow fruits with elegant mineral tension. The texture is creamy and delicately integrated.

**Food pairings:** This cuvée, with its crystalline elegance, pairs beautifully with seafood served simply, enhanced by a touch of fleur de sel. It also matches perfectly with aged Comté cheese.

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