

GAMET

NV 'RIVE DROITE' EXTRA BRUT

ORIGIN

Mardeuil, Champagne, France

WINE TYPE & VARIETIES

Sparkling dry white,
85% Pinot Meunier
15% Pinot Noir
(30% reserve wine)

VINEYARD

10 different lieu-dits from
villages Damery and Fleury-la-
Rivière on the right bank of
Marne river

SOIL

Clay-limestone, sand

AGE OF VINES

Around 30 y/o

VITICULTURE

Uncertified organic

VINIFICATION

Manual harvest, ambient yeast
fermentation in
thermoregulated stainless steel
vats & oak barrels, goes
through malolactic
fermentation, 5 months aging
on lees in stainless steel,
minimum 20 months in bottle,
4g/L dosage.

Since 1920, Maison Gamet has been a family-driven Champagne house, built upon generations of dedication and expertise. Nestled in the Vallée de la Marne, Marianne and Jean-François Gamet have taken over the family estate from their parents, Fabienne and Philippe. Specializing in Meunier grapes, the estate spans more than 8 hectares on both sides of the Marne River, across the villages of Mardeuil, Damery, and Fleury-la-Rivière. Now in its fourth innovating generation, the domaine continues to evolve, embracing sustainable practices while promoting agricultural diversity.

As independent winegrowers, the Gamet family cultivates, harvests, and produces its own champagne in the village of Mardeuil. At Maison Gamet, a holistic approach to agriculture is embraced, with production extending beyond champagne to include cider, vinegar, grape liqueur, and honey. Inspired by traditional farm practices, the estate prioritizes agricultural resilience and sustainability.

Stretching from east to west, the Vallée de la Marne showcases a diverse tapestry of terroirs and microclimates, shaped by a rich geological mix of various clay formations. Damery & Fleury-la-Rivière, on the right bank, are both characterized by cool, humid, clay-rich soils with layers of green and white clay, as well as sand. Vineyards here face east and south. Mardeuil, on the left bank, is defined by warmer soils composed of clay and limestone, with vineyards oriented to the north and west.

Maison Gamet approaches viticulture with adaptability rather than rigid ideology. Farming methods evolve each year, always maintaining a commitment to respecting the vine and the land. The estate practices plowing and natural ground cover management, adjusting vine protection based on seasonal rainfall and sunshine. With an emphasis on quality over quantity, the vineyards are cultivated in harmony with nature's rhythm.

The wines are vinified in stainless steel vats and barrels, including both large foudres and smaller barriques. Blending is carried out carefully across different terroirs, while select single-plot champagnes showcase the unique character of the estate's most distinctive vineyards. Fermentations occur naturally, with barrel-aged wines resting on lees for 10 months.



VIN EST. 2012

The champagnes mature in bottles for 20 months to 6 years, allowing for depth and complexity to develop.

Honoring their family's agricultural roots, Marianne and Jean-François continue to expand beyond viticulture. Inspired by their great-grandfather—a beekeeper and cider maker—Gamet has revived traditional farming practices, producing honey, cider, and cereals, promoting the craftsmanship of Champagne-Ardenne.