

— C H A M P A G N E —  
**PHILIPPE GONET**  
— À L E M E S N I L S U R O G E R —

**BELEMNITA 2008  
GRAND CRU  
BLANC DE BLANCS**



The Philippe Gonet style combine minerality and pleasure. Our vines all benefit of the legendary terroir of a limestone subsoil, rich in fossils, 40 meters deep, formed more than 100 million years ago. This soil is worked with no insecticide, no herbicide and bio fertilizers.  
Certified HVE3 & VDC

Founded in 1830, Champagne Philippe Gonet is located in the heart of Le Mesnil-sur-Oger. The 20 hectares of the family's vineyards are spread out on 35 plots planted in 8 different villages.

**Harvest:**  
Sept 2008  
bottling: 3275  
bottles on the 25 Mai  
2009

**Dosage:**  
Extra-brut 3g/L

**Grape variety:**  
100% Chardonnay  
**2 Parcels at Le Mesnil-sur-Oger:**

Mont-Joly planted in 1960 et Les Hauts-jardins planted in 1929

**Aging:** Stainless steel with malolactique fermentation

**References:**  
Guy Savoy \*\*\* in Paris  
Les Crayères \*\* in Reims  
L'Assiette Champenoise \*\*\* in Reims  
Per Se \*\*\* in New York  
Le Clarence \*\* in Paris

(93/100) DECANTER  
(94/100) Robert Parker  
(17/20) Gault & Millau  
(18/20) Guide Bettane & Desseauve

**Tasting notes:**  
The colour is gold brilliant, the foam goes regularly. The nose is with honey, nuts, grilled almond, toasted aromas. The mouth is long and reveals more maturity then vertical citrus fruits notes. This looks like a young wine and you can age it in your cellar. It has the potential to surprise you if you decant it and pour it at 12°C. It will show the richness of its mineral terroir.