

— 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 —

3 2 1 0 BLANC DE BLANCS EXTRA-BRUT



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 Le Mesnil-sur-Oger. The 20 hectares of the family's vineyards are spread out on 35 plots planted in 8 different villages.

Grape variety:
100% Chardonnay

Year :
A blend of 30% reserve wine and 70% 2016 wine
Bottling May 2017

Parcels :
50% from Montgueux (Cru de l'Aube) and 50% from Le Mesnil-sur-Oger

Ageing :
In stainless steel then 3 years on lies

Dosage:
0g/L

(90/100) Robert Parker
(92/100) Wine Spectator
(15,5/20) RVF
(16,5/20) Gault & Millau
Coup de Cœur (15,5/20) Guide Bettane & Desseauve
14/20 Bernard Burtschy (Le Figaro Vin)

Tasting Notes by Robert Parker:
Pale yellow robe with a persistent effervescence of tiny, lively bubbles leaving a circle of creamy and lasting mousse. Its attack has a nose of toasted pastry that evolves into a delicate butter aroma and floral notes of iris and lime-tree. On the palate, supple and ripe fruit as well as preserved apricot and peach are topped with a touch of grapefruit

References:
L'Arpège *** in Paris
La Grande Cascade * in Paris
Le Bernardin *** in New York