

— 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 —

GRANDE RESERVE

The Philippe Gonet style combines 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.

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.

Dosage:
Brut 7g/L

Year :
a blend of 70% of 2016 wine and 30% of reserve wine
Bottling april 2017

Ageing :
6 month in stainless steel

Grape variety :
60% Pinot Noir From Montgueux, Le Breuil, Fontaine sur Ay and Vertus
30% Chardonnay from Montgueux
10% Pinot Meunier from La Chapelle-Monthodon

Tasting Notes :
Grilled calamari are sufficiently rich and perfectly perfumed by the grill to respond ideally to the Reserve's deliciously fruity finish. The candied fruit tones coat the grilled calamari, offering all its richness and savour to the sole-ingredient dish, dressing up its rustic side.

92/100 Wine Spectator
(15/20) Guide Bettane & Desseave

90/100 Vinous

