



BLANC DE BLANCS GRAND CRU
MILLESIME 2009
CHAMPAGNE PHILIPPE GONET

GRAPE VARIETY : 100% Chardonnay

VINEYARD: Côte des Blancs 100% Grand Cru from 13 parcels at the top, in the middle and at the bottom of the hill in Le Mesnil-sur-Oger and from a mid-hill parcel in Oger. Vineyards cultivated sustainably.

SOIL: Clay-limestone. 40-metre-thick chalk formed in the tertiary period.

YEAR: Harvest: Septembre 2009. Bottling: March 2010.

2008 is the perfect illustration of a year of efforts, fears, hopes. Autumn was cool and dry and rather mild winter, with precipitation regime on the rise as spring approaches. The wet spring sees "spinning" few shoulders. Fortunately, the health situation, tense at the mildew is generally under control. But momentarily freezing temperatures in June at the beginning of flowering, sow confusion. We then feared accidents and sagging millerandage. Clusters of weight estimates are conservative, the chardonnay clusters "very clear". In early July, the average fixed estimate the cluster weight to 135 g. A generally uncertain and cool weather during the campaign and then the providential return of the sun at harvest raised sugar levels and balances the acidity. Today, the 2009 vintage has acquired good maturity and fulfilment and remains classified in exceptional vintages.

PRESSING METHOD: Antique vertical wooden DOLLAT press.

AGEING: Traditional: 6 months in thermo-regulated stainless steel or resin epoxy tanks then aged in Champenoise bottles for at least 4 years in our cellars, at a constant 12°C, in Le Mesnil-sur-Oger.

ALCOHOL: 12%

DOSAGE: Brut: 5g of sugar per L

BOTTLING: 750ml bottle with a traditional cork.

TASTING NOTES: Clear wine with green reflections. The perlage is present and rhythmic. It has an initial nose of golden, yellow apples, cream and brioche and a background of citrus with just the slightest hint of smoke. On the palate, lemon meringue, tart green apples as well as yellow, and a hint of bright tangerine fruit, and racy acid through the lean, silky palate, also rich, but not overly so. Its soft texture leads to a very long finish of bracing acidity and minerality. Sharp but drinkable now, this will be even better with age, as its steely focus mellows and more of that celebrated 2009 ripeness comes through,

FOOD & WINE PAIRING: fried scallops with a champagne risotto. Aperitif with Parmeggiano

Wine maker: Mr Pierre GONET

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