

— C H A M P A G N E —
PHILIPPE GONET
— À LE MESNIL SUR OGER —

RESERVE



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.

Dosage:
Brut 7g/L
Blend :
70% of 2020 and 30% of reserve wine
Bottling April 2021
Ageing :
in stainless steel vats plus 3 years on the lies
Alcohol: 12%

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

Tasting Notes:
Its robe is light yellow. Its fruity and floral nose will seduce you. The palate is full-bodied Pinot with heady, supple and harmonious fruit. A crisp finish. A wine to be enjoyed and shared.

AWARDS
(15/20) Guide Bettane & Desseuve
(15,5/20) coup de cœur Guide Gault
Millau,
(90/100) Wine Spectator,
3 étoiles au Prix Plaisir Bettane &
Desseuve
(13,5/20) RVF

Pairing :
Salted Amuse-bouches
Chips of vegetables,
smoked ham,
comté 12 months...