

— 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 —

SIGNATURE



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

Awards
RVF (15/20)
(92/100) Wine Spectator
(91/100) Vinous
(93/100) Tyson Stelzer
(16/20) Gault & Millau

Blend :
70% 2018 wine
30% reserve wine
Bottling may 2019

Grape variety:
100% Chardonnay
Dosage: Brut 7g/L
Ageing :
6 months in stainless steel tank plus 3 years on lies
Alcohol: 12%

References:
Michel Rostang ***,
and 10 years at Le Jules Verne* at the time of Alain Ducasse in Paris,
Joel Robuchon *** in Las Vegas,
Wine Watch in Fort Lauderdale, Mandolin in Miami

Tasting Notes :
Pale yellow robe. Its nose is airy, tangy and intense, with hints of yellow and citrus fruit. It has a fine-textured effervescence and a fabulous balance. This structured wine is rich, supple and enticing. The full and generous finish is prolonged by a fresh touch making the moment linger.

Pairing:
Salted amuses-bouches, nuts, almond, radish bread butter Fleur de sel, Camembert, Quiche Lorraine