

— 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 —

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BLANC DE BLANCS
EXTRA-BRUT

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.

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

Grape variety:

100% Chardonnay

Year :

A blend of 30% reserve wine and 70% 2018 wine
Bottling May 2019

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

Alcohol:

12%

References:

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

* 1 étoile Guide Hachette 2024,
(90/100) Robert Parker
(92/100) Wine Spectator
(15,5/20) RVF
(17/20) Gault & Millau
Coup de Cœur (15,5/20) Guide
Bettane & Desseauve
14/20 Bernard Burtschy
(Le Figaro Vin)

Pairing:

Oysters, Seafood,
Foie Gras terrine, goat
cheese, Steak and
french fries, Tomato
pie...

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 tropical notes of mango and pineapple. On the palate, long and fresh with an iodine taste that makes salivate.
Sapidity and salinity

