

— 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 —

BELEMNITA 2009  
GRAND CRU  
BLANC DE BLANCS



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 Le Mesnil-sur-Oger. The 20 hectares of the family's vineyards are spread out on 35 plots planted in 8 different villages. This soil is worked with no insecticide, no herbicide and bio fertilizers. The estate is certified HVE3 and VDC.

**Grape variety:**  
100% Chardonnay

**Parcels :**

100% Le Mesnil-sur-Oger Grand Cru planted in 1929

**Ageing:** Stainless steel

**Dosage:** Extra-Brut 3g/L

**Year:**

2009 Harvest

Bottling Mai 2010

2875 bottles produced

**Alcohol:**

12% by vol

**References:**

Guy Savoy \*\*\* in Paris

Les Crayères \*\* in Reims

L'Assiette Champenoise \*\*\*  
in Reims

Lee Byblos in St-Tropez

Per Se \*\*\* in New York

Le Clarence \*\* in Paris

L'Arpège \*\*\* in Paris

**Pairing:**

Sea urchins,  
caviar bread and  
butter,  
parmeggiano  
Reggiano

**Tasting notes:**

The colour is gold brilliant, the foam goes regularly. The nose is with honey, nuts, grilled almond, toasted aromas. The mouth is long and reveals more maturity than vertical citrus fruits notes. This looks like a young wine and you can age it in your cellar. It has the potential to surprise you if you decant it and pour it at 12°C. It will show the richness of its mineral terroir.

**Awards:**

\* 1 étoile Guide Hachette  
2024

Vintage 2008

94/100) Robert Parker

(17/20) Gault & Millau