

— 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 —

**MILLESIME 2016**  
**BLANC DE BLANCS**  
**GRAND CRU**



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.

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

**Tasting Notes :**

Secondary aromas, almond, hazelnut.

Elegant and silky mouth, revealing notes of brioche and creamy fresh butter to finish with more mineral notes going towards citrus fruits (lemon, grapefruit). The final is long and bears witness to the origin of his great soil.

**Grape variety:**

100% Chardonnay

**vintage :**

Harvest Septembre 2016  
bottling mai 2017

**Terroir:**

100% Grand Cru  
13 plots from Le Mesnil-sur-Oger.  
and d'Oger

**Dosage:**

Brut 5g/L

**Ageing :** 6 months  
in stainless steel  
vats

**Alcohol:**

12%

**Vintage 2016:**

Spring is coming

extraordinarily rainy and cool.

Torrential rains fell on the vineyard and filled the groundwater. Good weather finally set in in July and then extreme heat conditions applied to a grape at the start of ripening, resulting in widespread scalding during the days of August 26 and 27. Chardonnay is little affected by mildew and powdery mildew and its yield is correct.

The quality looks honorable for a beautiful balanced vintage