

— CHAMPAGNE —

PHILIPPE GONET

— À LE MESNIL SUR OGER —

ROY SOLEIL BY FRÉDÉRIC AGID

Founded in 1830, Champagne Philippe Gonet is located in the heart of Le Mesnil-sur-Oger. The 20 hectares of the family's vineyard 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

Awards

(14,5/20) RVF
(93/100) Robert Parker
16/20 Bettane & Desseauve
(16/20) Guide Gault Millau
(91/100) Wine Spectator
(92/100) Tyson Stelzer

Grape variety:

100% Chardonnay

Dosage:

Brut 7g/L

Ageing :

Aged 6 month in oak barrels (600L) plus 4 years on lies

Blend:

70% of 2015 and
30% reserve wine
Bottling may 2016

Tasting:

This champagne has a brioche nose with citrus notes, the creamy texture and the tension at the end make it a very well balanced wine.

ARTISTIC COLLAB:

Frédéric Agid became a tattoo artist after a career as a graphic designer and in Communication. His drawings are unique, refer to the caricature and tell a story.

Chantal Brégeon-Gonet, met him in Paris in 2010. In order to showcase his work precision like the work of the winegrower, the idea was born to tell the work and the story of our Roy Soleil cuvée. Meticulous art he practices on a tablet and in which he can include thousand and one small details. There are more than 100.00 strokes, necessary for the realization of this label. Lose yourself in the points of the sketches to find the 4 animals that appear on the label. It could be titled "When Le Roy at the court feasts, the winegrowers in the vineyard and in the cellars get busy!" The Roy Soleil cuvée selected to highlight the label comes from chardonnay from our favorite terroir:
Le Mesnil-sur-Oger.



www.champagne-philippe-gonet.com