

— 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 —



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 Le Mesnil-sur-Oger. The 20 hectares of the family's vineyards are spread out on 35 plots planted in 8 different villages. Pierre Gonet from the 7th generation is the winemaker

Blending:
90% Chardonnay white wine.
10% Pinot Noir from Vertus as red wine
Year:
70% of 2020 wine and 30% reserve wine.
Bottling May 2021

Dosage:
Brut 7g/L
Ageing :
In stainless steel plus 3 years on lies
Alcohol:
12%

References:
Gordon Ramsay Restaurant in London,
Lasserre * in Paris,
Ledoyen Pavillon *** in Paris,
The Breakers Hotel in Palm Beach.
Leku in Miami,
The Modern ** in New York.

TASTING NOTES:
This champagne has a pale pink colour with amber streaks. Its nose is of tangy red fruits: fruity, floral and spicy. Its texture is silky and refreshing. On the palate, it is structured and juicy. Perfect to wake up your mouth before a dinner.

PAIRING:
Shrimps with Paprika, Munster cheese, Langres cheese, strawberries and basil leaves, lemon and Apple pie, bitter chocolate....