

— C H A M P A G N E —

PHILIPPE GONET

— À LE MESNIL SUR OGER —

# ROY SOLEIL



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 vineyard are spread out on 35 plots planted in 8 different villages.

### Awards

(14,5/20) RVF  
(93/100) Robert Parker  
16/20 Bettane & Desseauve  
(17,5/20) Guide Gault Millau  
(91/100) Wine Spectator  
(92/100) Tyson Stelzer

### Blend:

70% of 2016 and  
30% reserve wine  
Bottling may 2017

### Pairing:

Meunière Sole with  
buttery lemon sauce,  
monk fish with tomato  
spicy sauce,  
fried squid with pepper,  
cheese pizza...

### Grape variety:

100% Chardonnay  
Grand Cru from Le  
Mesnil-sur-Oger

**Dosage:** Brut 7g/L

### Ageing :

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

**Alcohol:** 12%

### Références:

Manoir Inter Scaldes \*\*\*  
Hollande  
hôtel Bareiss \*\*\* à  
Baiersbronn  
Christian Etienne \*\*\*  
à Avignon

### TASTING NOTES:

This brilliant and clear wine greets the eye with a straw-yellow hue streaked with green. Its lively effervescence keeps a persistent circle of tiny bubbles in glass. Roy Soleil's delicate, elegant nose opens with preserved citrus and apricot aromas as well as notes of gingerbread. This *cuvée* has a mouth-filling attack exploding with ripe tangerine and grapefruit flavours offering a lingering and lush finish.