

— 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 —

TER NOIR



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. Pierre, and his sister Chantal, embody the 7th generation. The 20 hectares of the family's vineyards are spread out on 35 plots planted in 8 different villages.

Dosage: Brut 3g/L
Ageing :
No malolactic, 6 months in oak foudre (6000L) plus 5 years on lies
Blending:
2012, 2013, 2014
Bottling mai 2015
Alcohol:
12%

Parcels :
1/3 Chardonnay from Le Mesnil sur oger, Grand Cru, Le Champ la Truie
1/3 Pinot Noir Montgueux, Le Tertre
1/3 Pinot Meunier Monthodon, Le Pré des Vallées

Pairing :
cheese gougère, poultry with gravy sauce, stilton cheese, blue cheese, chanterelle risotto, ham and gouda soufflé

References :
Le Foch * in Reims
L'Assiette Champenoise *** in Reims

Tasting Notes :
Pale yellow, the prologue is slow and abundant and makes a nice creamy line from the bottom. The nose is dominated by white fruits like appellant pear. Opens on almond notes and grilled almond with hints of dry apricots slightly cocoated. The mouth is tender and round, lives a sensation of smoothness and silky texture of small peach. The raspberry dominates the fresh and long finish.

AWARDS
91/100 Robert Parker
17/20 Jancis Robinson
17/20 Guide Gault Millau
2 stars at Guide Hachette 2018
Silver medal Mundus Vini 2019