CHAMPAGNE

PHILIPPE GONET

À LE MESNIL SUR OGER

Signature



Founded in 1830, Champagne Philippe Gonet is located in the heart of Mesnil-sur-Oger. The 20 hectares of the family's vineyards 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
RVF (15/20)
(92/100) Wine Spectator
(91/100) Vinous
(93/100 Tyson Stelzer
(16/20) Gault & Millau

Grape variety:
100%Chardonnay
Dosage: Brut 7g/L
Ageing :
6 months in stainless steel tank plus 3 years on lies

Blend :
70% 2016 wine
30% reserve wine
Bottling may 2017

References:
Michel Rostang ***,
Alliance *,
and 10 years at Le Jules Verne* at the time of Alain Ducasse in Paris,
Joel Robuchon *** in Las Vegas,
Wine Watch in Miami

Tasting Notes :
Pale yellow robe. Its nose is airy, tangy and intense, with hints of yellow and citrus fruit. It has a fine-textured effervescence and a fabulous balance. This structured wine is rich, supple and enticing. The full and generous finish is prolonged by a fresh touch making the moment linger.

www.champagne-philippe-gonet.com