

**LOCATION:**

France > Champagne
> Côte des Blancs

VARIETY:

Chardonnay

WINEMAKER:

Pierre Gonet



SCIENCE

ABV: 12.6%

SUGAR RATE: 0.8 g/L

TOTAL SO₂: 26 ppm

TOTAL ACIDITY: 4.55 g/L

Philippe Gonet 3210 Extra Brut

EXPERIENCE

NAME: The name '3210' is simple; 3 years on the lees, 2 different village terroirs, 1 grape = Chardonnay, and 0 sugars added.

CHARACTER: Persistent and lively bubbles express aromatics of toasted pastry, lime, and fresh cut flowers. The palate exposes supple stone fruits and lemon curd with a bright, refreshing finish.

ENJOY WITH: Bubbles are great before, during, and after dinner. Fried foods from chicken to samosas, seafoods like raw oysters, fresh fish, or crab cakes and calamari.

BEST RESULTS: Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

EXPRESSION

FERMENTATION & EXTRACTION: Vertical press with fermentation of parcels separately in small tanks. Second fermentation happens in bottle with the lees before disgorgement and dosage.

ELEVAGE: 3 years with the lees in bottle before disgorgement. 30% reserve wine, 70% current vintage. Zero dosage.

FINING & FILTERING: A delicate filtering and fining. Not vegan.

SULFUR: Sulfur is not added at bottling, only small amounts at the beginning stages of the fermentation process, less than 60 ppm.

SOURCE

FARMING: Certified HVE Sustainable, (Haute Valeur Environnementale) pest management and fertilizers utilize organic materials and pheromone trapping. Renewable energy, sustainable working conditions, promotion of green space, and dry farming.

LAND: Half of the wine comes from the chalky soils of the Montgueux village, the other half from around Le Mesnil-sur-Oger on ancient Kimmeridgian soils rich in limestone and chalky fossilized seabed.

VINE: The average vine age is nearly 40 years old. Cane pruning with the Chablis system.

HARVEST AND PRODUCTION: Hand harvested, estate fruit with less than 1,300 cases produced.

