



LOCATION:

France > Champagne > Côte des Blancs > Grand Cru Villages of Le Mesnil-sur-Oger and Oger

VARIETY:

Chardonnay

WINEMAKER:

Pierre Gonet



SCIENCE

ABV: 12.6 %

SUGAR RATE: 5.6 g/L

TOTAL SO₂: 13 ppm

TOTAL ACIDITY: 4.35 g/L

Philippe Gonet Grand Cru Millésime

EXPERIENCE

NAME: Grand Cru: In Champagne there are 318 classified villages, only 17 are classified as Grand Cru, this wine comes exclusively from two of those Villages, Le Mesnil-sur-Oger and Oger.

CHARACTER: Exceptional dimension with flavors of orchard fruits, lemon meringue, buttery brioche, and smoked hazelnut. As the wine opens it becomes more powerful, the complex textures and flavors unraveling.

ENJOY WITH: Treat yourself to the finer things: lobster, oysters, smoked salmon, truffle, caviar, or an expressive, creamy cow's milk cheese.

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 of 13 small Grand Cru parcels fermented separately in small tanks and settled for 6 months. Second fermentation happens in bottle with the lees before disgorgement and dosage.

ELEVAGE: Seven years with the lees in bottle before disgorgement. 5 g/L dosage of grape based sugars.

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: A blend of thirteen Grand Cru estate parcels, 12 of which lie in Le Mesnil and 1 in Oger. Three parcels on top of the hill near the forest in "Les Bascossiers," and several throughout the hillside going down the hill, east, to "Les Hautes Mottes."

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 1,000 cases produced in only the best vintages.

