

**LOCATION:**

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

**VARIETY:**

Chardonnay

**WINEMAKER:**

Pierre Gonet

**SCIENCE**

ABV: 12.24%

SUGAR RATE: 4.2 g/l

TOTAL SO<sub>2</sub>: 32 ppm

TOTAL ACIDITY: 5.16 g/l

# Philippe Gonet Roy Soleil

**EXPERIENCE**

**NAME:** Named in Honor of Louis XIV (The Sun King) this cuvee was first produced in 2003. Grand Cru vineyards exclusively from Le Mesnil-sur-Oger.

**CHARACTER:** The delicate and elegant nose opens up to candied fruit (citrus, apricot) and gingerbread. Its woody forest bouquet develops with finesse unveiling a multitude of remarkable aromas. Its attack is mouth-filling, dominated by citrus and offers a lovely freshness and a lasting finish worthy of the best wines.

**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 with small parcels fermented separately in demi-muid barrels (600L). Second fermentation happens in bottle with 30% reserve wine, on the lees before disgorgement and dosage. The current vintage making up 70% is 2015.

**ELEVAGE:** Aging in 600 Liter demi-muid barrels for 6-8. months, a small amount new (1/6th) with a low toast. Secondary fermentation in bottle with 5 years on the lees. A small dosage comes from grape sugar called, mout concentre rectifie, in French.

**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.

**CERTIFIED VDC - VITICULTURE DURABLE EN CHAMPAGNE**

**LAND:** From select parcels from within the greatest village site for the esteemed Chardonnay grape. Thin topsoil with dense Kimmeridgian soil and ancient limestone with prehistoric sea fossil.

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

**HARVEST AND PRODUCTION:** Hand-harvested, estate fruit, 1,300 cases produced.

