



**Country:**  
France

**Region:**  
Champagne > Côte des Blancs >  
Le Mesnil-sur-Oger, Grand Cru

**Estate owned by:**  
Brother and sister,  
Pierre and Chantal Gonet

**Winemaker:**  
Pierre Gonet

**Vineyards:**  
45 parcels on 23 hectares  
all three tiers of HVE sustainable  
certification.

**Year founded:**  
1910

**Home link:**  
[www.champagne-philippe-gonet.com/en/home.html](http://www.champagne-philippe-gonet.com/en/home.html)

**Production:**

- "3210" Blanc de Blancs**
- Extra-Brut NV: 1,300 cases**
- "TER" Noir Extra Brut NV:**  
1,300 cases
- "TER" Blanc de Blanc**
- Extra Brut NV: 1,300 cases**
- "Roy Soleil" Grand Cru Blanc de**
- Blanc Brut NV: 1,300 cases**
- Grand Cru Blanc de Blanc**
- Brut 2016: 1,000 cases**
- "Belemnita" Grand Cru Blanc de**
- Blanc Extra Brut 2009: 250 cases**
- "Reserve" Brut NV: 1,200 cases**
- Pierre Cellier "Prestige" Brut NV:**  
1,600 cases
- Pierre Cellier Rosé**
- Brut NV: 400 cases**

In their early 20s, Chantal and Pierre took over the family estate in 1990 after the untimely passing of their father. Champagne Philippe Gonet is an historic house based on 7 generations in the Côte des Blancs. The Gonet story, beginning in 1830, runs deep, just like the limestone soil. The Gonet family farms 23 hectares, divided into 45 parcels, with 19 hectares devoted to Chardonnay. There are parcels in 11 different villages, approximately 5 hectares lie within the Grand Cru village of Le Mesnil-sur-Oger. One parcel, in the heart of the village planted in 1929, is used for the "Belemnita" tête de cuvée. With the original family vineyards almost exclusively Chardonnay, when Philippe married in 1970, his wife's family had vineyards in the Marne valley and these vineyards, planted to red grapes, offered new opportunities for the estate. These new holdings lead to the creation of the Pierre Cellier label and the origins of the Brut Reserve cuvee.

*"You can make a good  
Champagne only if you  
produce top quality grapes."*

—Pierre Gonet

Today, the average age of the estate vines is between 35-40 years old, and while the estate is registered as a negociant, they farm all the vineyards themselves and only occasionally buy red fruit for the Pierre Cellier and Brut Reserve wines when necessary. The focus is on terroir driven cuvees that express freshness and energy with a very low dosage using mout concentré rectifié, or grape based sugars.

The Gonet family is among many producers, in Champagne and worldwide, concerned with the effects of commercial farming on the environment and grape quality. The French Ministry of Agriculture developed the Haute Valeur Environnementale, or HVE certification in 2001. This new certification has 3 tiers of certification. The focus is on renewing biodiversity in the vineyards, decreasing negative environmental impact, managing fertilizer inputs, and improving water management. Compared to the EUs organic certification, HVE emphasizes the promotion of biodiversity, which is left out of the regulations for organic. The biodiversity element is particularly important, as the monoculture of modern viticulture has lost the holistic farming approach from generations past. The Gonet estate is certified with all three tiers of HVE.

Of the 318 villages in Champagne, there are 17 Grand Cru villages. A spine of exposed limestone defines the Côte des Blancs and there are 4 Grand Cru villages in this appellation. Les Mesnil-Sur-Oger is perhaps the most prestigious village in all of Champagne for the Chardonnay grape. The subsoils were formed over 100 million years ago, deep in the ocean by prehistoric sediment. These chalky limestone soils run up to 130 feet deep, filled with marine fossils that present austere wines with precision, focus, and sapidity. The top of the hill in Le Mesnil is crowned with forest and the slope benefits from an eastern and southern exposure with a very thin topsoil over limestone.

This historic Grand Cru village is home to some of the most prestigious Chardonnay bottlings in Champagne. Clos de Mesnil, originally planted in 1698, was purchased by Krug in 1979. Champagne Salon was formed in the early 1900s by the Delamotte family who came to Les Mesnil in 1800. In 1830, Masion Gonet was founded in Vertus, and was moved to Les Mesnil-sur-Oger in 1910 by Charles Gonet. The cellar, carved deep into the limestone, dates back to 1783!

