

**LOCATION:**

France > Champagne  
> Côte des Blancs

**VARIETY:**

90% Chardonnay, 10% Pinot Noir

**WINEMAKER:**

Pierre Gonet

**SCIENCE**

ABV: 12.2%

SUGAR RATE: 7 g/L

TOTAL SO<sub>2</sub>: 28 ppm

TOTAL ACIDITY: 4.7 g/L

# “Cuvée Cellier” Brut Rosé

**EXPERIENCE**

**NAME:** The idea of Cuvée Cellier was started by the late, Philippe Gonet, in the 70s after he married Denise Cellier. It is the vineyards from the Cellier side of the family where most of the red grapes are grown. This Cuvée honors the Cellier family and the impact Denise has had on the family estate.

**CHARACTER:** Very fresh with fine effervescence, a delicate color, and aromas expressing red floral spice and raspberry fruits. The chalky minerality shines through the Chardonnay, creating complex bread notes and crushed-rock sensations.

**ENJOY WITH:** A versatile wine handling tender red meat options, lobster and other shellfish, goat cheese, and fried chicken.

**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. The red is blended in after separate fermentations are complete.

**ELEVAGE:** 6 months in steel tank followed by 24 months on the lees in bottle kept at exactly 53° F below ground at the Philippe Gonet estate cellar. 7 g/L dosage of grape based sugars.

**FINING & FILTERING:** A delicate filtering and fining without animal products. 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:** The Chardonnay comes from the chalky limestone vineyards throughout the Côte des Blancs and the Pinot Noir comes from a 1er Cru village, “Vertus” also in the Côte des Blancs.

**VINE:** The average vine age is nearly 30 years old with both Chablis system and Guyot for pruning.

**HARVEST AND PRODUCTION:** Hand harvested, estate fruit with only 400 cases produced.

