

**LOCATION:**

France > Champagne > Côte des  
Blancs & Vallée de la Marne

**VARIETY:**

30% Chardonnay, 60% Pinot Noir,  
10% Pinot Meunier

**WINEMAKER:**

Pierre Gonet

**SCIENCE**

ABV: 12.2%

SUGAR RATE: 7 g/L

TOTAL SO<sub>2</sub>: 45 ppm

TOTAL ACIDITY: 4.3 g/L

# “Cuvée Cellier” Prestige Brut

**EXPERIENCE**

**NAME:** The Cuvée Cellier wines were 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.

**CHARACTER:** With beautiful aromatics of orchard fruits and brioche, the bubbles are relaxed yet precise. The texture is lush, and the finish is satisfying, like a perfectly written melody.

**ENJOY WITH:** Not Just for celebrating, Prestige Brut accompanies salty foods best; caviar, oysters, potato chips, ham, seafood, fried foods, and brunch.

**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:** 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 soils of the Montgueux village, the red grapes are from two villages with more clay based soils in the Vallée de la Marne.

**VINE:** The average vine age is nearly 20 years old with both Chablis system and Guyot for pruning.

**HARVEST AND PRODUCTION:** Hand harvested, 1,600 cases produced. In some vintages a little red fruit is purchased for this cuvée <10%.

