



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: 5.75 g/l

TOTAL SO₂: 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. 5.75 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.

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.

