

— C H A M P A G N E —

PHILIPPE GONET

— À L E M E S N I L S U R O G E R —

ROY SOLEIL



The Philippe Gonet style combine minerality and pleasure. Our vines all benefit of the legendary terroir of a limestone subsoil, rich in fossils, 40 meters deep, formed more than 100 million years ago. This soil is worked with no insecticide, no herbicide and bio fertilizers.
Certified HVE3 & VDC

Founded in 1830, Champagne Philippe Gonet is located in the heart of Le Mesnil-sur-Oger. The 20 hectares of the family's vineyard are spread out on 35 plots planted in 8 different villages.

Awards
(14,5/20) RVF
(93/100) Robert Parker
16/20 Bettane & Desseauve
(16/20) Guide Gault Millau
(91/100) Wine Spectator
(92/100) Tyson Stelzer

Blend:
70% of 2013 and
30% reserve wine
Bottling may 2014

Grape variety:
100% Chardonnay
Dosage:
Brut 7g/L
Ageing :
Aged 6 month in oak
barrels (600L) plus 4
years on lies

References:
hôtel Bareiss *** in
Baiersbronn
Christian Etienne ***
in Avignon

TASTING NOTES:
This brilliant and clear wine greets the eye with a straw-yellow hue streaked with green. Its lively effervescence keeps a persistent circle of tiny bubbles in glass. Roy Soleil's delicate, elegant nose opens with preserved citrus and apricot aromas as well as notes of gingerbread. This *cuvée* has a mouth-filling attack exploding with ripe tangerine and grapefruit flavours offering a lingering and lush finish.