

— 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 —

ROSÉ



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 vineyards are spread out on 35 plots planted in 8 different villages.

Awards

(90/100) Wine Spectator
(14/20) Guide Gault Millau
(91/100) Robert Parker

Dosage:
Brut 7g/L

Ageing :
In stainless steel
plus 3 years on lies

Blending:

90% Chardonnay white wine.
10% Pinot Noir red wine

Year:

70% of 2016 wine and 30%
reserve wine
Bottling May 2017

TASTING NOTES:

This champagne has a pale pink colour with amber streaks. Its nose is of tangy red fruits: fruity, floral and spicy. Its texture is silky and refreshing. On the palate, it is structured and juicy. Perfect to wake up your mouth before a dinner.

References:

Lasserre * in Paris
Ledoyen Pavilion *** in Paris
The Breakers Hotel, Palm Beach.
Nomad Hotel in New York,
The Modern ** in New York.