

— 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 —

## RESERVE



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.

**Dosage:**  
Brut 7g/L  
**Blend :**  
70% of 2017 and 30% of reserve wine  
Bottling April 2018  
**Ageing :**  
in stainless steel vats plus 3 years on the lies

**Grape variety:**  
60% Pinot Noir from :  
Montgueux, Le Breuil,  
Fontaine sur Ay, Vertus,  
Vindey  
30% Chardonnay from  
Montgueux  
10% Pinot Meunier from  
La Chapelle-Monthodon

**Tasting Notes:**  
Its robe is light yellow. Its fruity and floral nose will seduce you. The palate is full-bodied Pinot with heady, supple and harmonious fruit. A crisp finish. A wine to be enjoyed and shared.

**AWARDS**  
(15/20) Guide Bettane & Desseauve  
(15,5/20) coup de cœur Guide Gault  
Millau,  
(90/100) Wine Spectator,  
3 étoiles au Prix Plaisir Bettane &  
Desseauve  
(13,5/20) RVF