



— CHAMPAGNE —
PHILIPPE GONET
 — À LE MESNIL SUR OGER —

Since 1830 Le Mesnil-sur-Oger, Côte des Blancs, Champagne-Ardenne



BELEMNITA 2009

GRAND CRU

Blanc de Blancs

+398622

BC Wholesale \$218.01

BC Hosp/Retail \$279.99

94 points Robert Parker (2008 vintage)

93 points Decanter (2008 vintage)

18/20 Bettane & Desseauve (2008 vintage)

Brilliant gold colour with a persistent foam. Toasted aromas of honey, nuts and grilled almonds on the nose. Long on the palate with more maturity than the deep notes of citrus fruits reveal. Youthful and long ageable, but beautifully displays the richness of its mineral terroir. Serve at 12°C.

“[Sourced mainly] from one plot of Chardonnay in the world-famous village of Mesnil planted in 1929. The vines go deep into the Belemnita soil that gives this cuvée its name. This is the best chalk in all of Champagne, full of fossilized shellfish ... Single press load, fermented in stainless steel and dosed very low at 3 grams per litre. Although labeled as an extra brut, this wine is perfectly balanced and not at all austere, as the richness given by the ancient vines needs little in the way of sugar.”

— Gary Westby, K&L Champagne buyer

Technical Data

Chardonnay 100% (Blanc de Blancs), sourced from Les Hauts-jardins (planted in 1929) and Mont-Joly (1960) parcels.

Ageing: 5 years on lees, disgorged 2022.

Soil: Limestone subsoil rich in fossils, 40 meters deep & over 100 million years old. Soil worked with bio-fertilizers and no insecticides or herbicides. **Certified HVE3 & VDC**

Residual Sugar/Dosage: 3 g/l

12% alc./vol.

Case 6 x 750 ml



Choice Import Agencies

+398622