



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

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



MILLESIME 2008
GRAND CRU (MAGNUM)
Blanc de Blancs

+398759

BC Wholesale \$147.86

BC Hosp/Retail \$194.99

“A great vintage ...”

The perlage is present and rhythmic. Toasted and grilled nut aromas with preserved lemon on the nose. The powerful and fleshy palate reveals brioche and notes of creaminess, completed by a strong citrus minerality. The finish is long and shows the origin of its great terroir. Serve at 12°C.

Founded in 1830, *Champagne Philippe Gonet* is located in the heart of *Le Mesnil-sur-Oger*, a unique and exceptional terroir, and one of the most sought-after Grand Cru-designated villages. The 20 hectares of Gonet family vineyards (32 parcels) all benefit from the legendary terroir, consisting of 40-meter deep, fossil-rich chalky subsoil formed over 100 million years ago by prehistoric ocean sediment. The estate is run today by the seventh generation brother and sister *Pierre and Chantal Gonet*, who have succeeded in continuing to elevate the house as the standard for Chardonnay from Le Mesnil, through wines of outstanding structure that express the rich, pure, nuanced and mineral character of the terroir of *Le Mesnil-sur-Oger*.

Technical Data

Chardonnay 100% (Blanc de Blancs), sourced from 13 plots from Le Mesnil-sur-Oger and Oger.

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: 5 g/l

12% alc./vol.

Case 6 x 1.5L



Choice Import Agencies

+398759