



## CHAMPAGNE MILLESIME, GRAND CRU BLANC DE BLANCS 2011

Champagne Philippe Gonet, Champagne, France



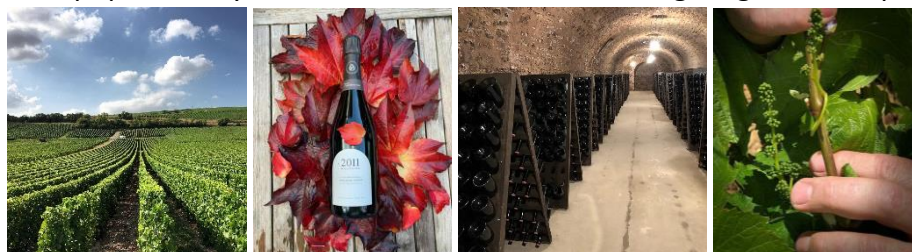
Vintages # 30201 | 12.6% alc./vol. | \$133.95 | Release: 15-Apr-2023

*It offers a clear, bright and complex bouquet of ripe and stewed apples along with brioche and slightly smoky aromas. Round precise and very elegant, with a good mid-palate and a long, complex finish, this is a pure, intense, salty, well-structured and persistent grand cru of remarkable personality.*

“Here, lively and intense aromas of honeysuckle, citrus and spring flowers are joined by a touch of white pepper. The palate, with a dosage of 5 g/L, is perfectly balanced and sappy, and it shows clarity through to the mineral finish.” **Score - 92 points (Decanter WWA)**

### **Terroir:**

Founded in 1830 in the heart of The Côte des Blancs, in Champagne. Chantal and her brother, Pierre are 7<sup>th</sup> generation. «Le Mesnil» is home to the great champagnes of terroir, a place classified grand cru among the 17 villages included in Champagne region. In Mesnil-sur-Oger, the Gonets grow ~5 Ha of vines out of 19 Ha divided in 35 plots. The sea, almost 100 million years ago, left here the miraculous chalk that hydrates and nourishes the vine. It is elected place where the chalk, iodized and saline influences are most strongly expressed, a living flesh, a limestone vase composed of Cocoliths, children of plankton, populated by sea shells, belemnites resembling long archaic squids.



### **Vinification:**

Aged in tanks for 8 months, then 11 years in the bottle.

**Variety:** Chardonnay 100%, from Le Mesnil-sur-Oger, most famous Grand Cru for Chardonnay

**Residual Sugar:** 6 g/L

**Serving suggestion and food pairing:** Serve at 8°C with hard cheese or a grilled fish or chicken with mushroom sauce.

**Decanter WWA**

**92p**

**Decanter**  
WINE AWARDS