



CHAMPAGNE EXTRA-BRUT 3210 BLANC DE BLANCS

Champagne Philippe Gonet, Champagne, France



Vintages # 30945 | 12.6% alc./vol. | \$95.00 | Release: 02-Mar-2023

3210: 3y. in the bottle, 2 terroirs, 1 grape variety - chardonnay & zero (0) dosage.

"A subtle thread of ground cardamom and clove spice unravels through flavors of glazed apricot, spring blossom, candied lemon zest, pastry and almond cream. Shows lovely balance, with a soft, creamy mousse caressing the finish..."

Score - 92 points (Alison Napjus, Wine Spectator)

"...it shows quite a bit of focus and energy from the low dosage. Bright citrus and white floral notes flow through to the tense finish. Although quite pretty, the 3210 comes across as a bit severe in style today..." **Score - 90 points (Robert Parker)**

Terroir:

Founded in 1830 in the heart of The Côte des Blancs. Chantal and her brother, Pierre are 7th generation. Grapes are from 2 plots: 50% Le Mesnil and 50% from Montgueux, the best cru of the Aube. 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. Chalk, iodized and saline influences are most strongly expressed, a living flesh, a limestone vase composed of Cocoliths, baby plankton, populated by sea shells, belemnites resembling long archaic squids.



Wine Spectator



Vinification:

Aged in tanks for 8 months, then 3 years in the bottle. 0 dosage.

Variety: Chardonnay 100%

Residual Sugar: 2 g/L

Serving: Serve at ~6°C. Perfect for delicate flavours like raw seafood and oysters.

Representing Star Producers Globally,



Servicing Star Markets Locally

• Antonio Galloni
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Wine Spectator	92p
Robert Parker	90p
Antonio Galloni's Vinoussite	94p
Gault Millau Guide	17p
Tyson Stelzer	93p