Representing Star Producers Globally,



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Decanter ancis JancisRobinson.com



2024

CHAMPAGNE TER BLANC



Champagne Philippe Gonet, Champagne, France

Vintages # 45280 | 12.3% alc./vol. | \$123.95 | Release: 06-Dec-2025

"In fine fettle with exquisite lemon blossom and smoky brioche leading the way, with a simmering core of silky bubbles and sumptuous pastry which deliver panache and arace. Very long with a mouth-filling acidity which alides and endures." Score - 97 points Platinum (Decanter WWA, 2024)

"...offers up aromas of pear, apple, almonds, spices and fresh pastry intertwined with exotic notes. Medium to full-bodied, it's seamless and sapid with a vinous core of fruit and delicate scents of lemon oil and blossom, concluding with a mineral, chalky-extract finish." Score - 92 points (Robert Parker, 2024) Terroir:

Founded in 1830 in the heart of The Côte des Blancs, in Champagne. This pure Chardonnay is a selection from three plots:

1/3 from "Les Hautes Mottes" of Le Mesnil-sur-Oger, grand cru Cote des Blancs, the vines have never received herbicides or pesticides

1/3, from the "Vozémieux" terroir of Oger. Cote des Blancs grand cru, and the vines have never received herbicides or pesticides.

1/3 from the soil "Les Corrigniers" of Ludes, premier cru, of the Montagne de Reims.









Vinification:

Fermented and aged for 6 months in foudre oak barrel.

Variety: Chardonnay 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Serve at 8°C. Perfect aperitif. Enjoy it with langoustine, raw scallops with salt and risotto with Parmesan.

Decanter WWA
Robert Parker
Jancis Robinson
Sommelier Choice Awards
Meininger Sommelier
Mundus Vini
Guide Hachette

97p Platinum 92p 15p 97p, Wine of the year 93p Gold Coup De Coeur & ★ ★