

**LOCATION:**

France > Champagne > Côte des Blancs & Vallée de la Marne

VARIETY:

30% Chardonnay, 60% Pinot Noir, 10% Pinot Meunier

WINEMAKER:

Pierre Gonet

**SCIENCE**

ABV: 12.2%

SUGAR RATE: 7 g/L

TOTAL SO₂: 45 ppm

TOTAL ACIDITY: 4.3 g/L

Philippe Gonet Brut Reserve (Magnum only)

EXPERIENCE

NAME: This Cuvee represents the entire Gonet estate and its holdings, sourced from parcels throughout 5 villages and all three major champagne grapes.

CHARACTER: An elegant nose opens with orchard fruits, citrus, and hints of fresh bread. The palate is rich yet firm, with structured bubbles and a crisp finish.

ENJOY WITH: The Gonet wines are made for food pairing and the Brut Reserve is the most versatile. Accompanies salty foods best, caviar, oysters, potato chips, ham, seafood, fried foods, and brunch.

BEST RESULTS: Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

EXPRESSION

FERMENTATION & EXTRACTION: Vertical press with fermentation of parcels separately in small tanks. Second fermentation happens in bottle with the lees before disgorgement and dosage.

ELEVAGE: 6 months in steel tank followed by 36 months on the lees in bottle kept at exactly 53° F below ground at the Gonet estate cellar.

FINING & FILTERING: A delicate filtering and fining. Not vegan.

SULFUR: Sulfur is not added at bottling, only small amounts at the beginning stages of the fermentation process, less than 60 ppm.

SOURCE

FARMING: Certified HVE Sustainable, (Haute Valeur Environnementale) pest management and fertilizers utilize organic materials and pheromone trapping. Renewable energy, sustainable working conditions, promotion of green space, and dry farming.

LAND: The Chardonnay comes from the chalky soils of the Cotes des Blancs, the Pinot Meunier from La Chapelle-Monthodon (Vallée de la Marne), and the Pinot Noir is sourced from parcels in 5 villages; Montgueux, Le Breuil, Fontaine sur Ay, Vertus, and Vindey. Thin topsoil with dense Kimmeridgian soil and ancient limestone with prehistoric sea fossils.

VINE: The average vine age is nearly 20 years old with both Chablis system and Guyot for pruning.

HARVEST AND PRODUCTION: Hand-harvested; 1,200 cases produced.

