



**LOCATION:**  
France > Champagne  
> Côte des Blancs

**VARIETY:**  
90% Chardonnay, 10% Pinot Noir

**WINEMAKER:**  
Pierre Gonet



## SCIENCE

ABV: 12.2%  
SUGAR RATE: 8 g/L  
TOTAL SO<sub>2</sub>: 28 ppm  
TOTAL ACIDITY: 4.7 g/L

# Pierre Cellier Prestige Brut Rosé

## EXPERIENCE

**NAME:** The Prestige wines were started by the late, Philippe Gonet, crafted specifically for a friend and restaurateur back in the 70s. Named after his first-born son, Pierre, and his wife's maiden name, Cellier.

**Character:** Very fresh with fine effervescence, a delicate color, and aromas expressing red floral spice and raspberry fruits. The chalky minerality shines through the Chardonnay, creating complex bread notes and crushed-rock sensations.

**ENJOY WITH:** A versatile wine handling tender red meat options, lobster and other shellfish, goat cheese, and fried chicken.

**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. The red is blended in after separate fermentations are complete.

**ELEVAGE:** 6 months in steel tank followed by 24 months on the lees in bottle kept at exactly 53° F below ground at the Philippe 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 limestone vineyards throughout the Côte des Blancs and the Pinot Noir comes from a 1er Cru village, "Vertus" also in the Côte des Blancs.

**VINE:** The average vine age is nearly 30 years old with both Chablis system and Guyot for pruning.

**HARVEST AND PRODUCTION:** Hand harvested, estate fruit with only 400 cases produced.

