

**LOCATION:**

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

VARIETY:

33% Chardonnay, 33% Pinot Noir,
33% Pinot Meunier

WINEMAKER:

Pierre Gonet



SCIENCE

ABV: 12.05%

SUGAR RATE: 3.4 g/L

TOTAL SO₂: 39 ppm

TOTAL ACIDITY: 5.3 g/L

Philippe Gonet Cuvée "Ter" Noir Brut

EXPERIENCE

NAME: "Ter" is the newest addition to Champagne Gonet. It celebrates a focus on terroir driven wines that deftly balances the character of three different vineyards.

CHARACTER: Slow and abundant bubbles express aromatics of white peach, golden pear, toasted almond, and dried apricot. The palate is alive and giving, with abundant energy and a long contemplative finish.

ENJOY WITH: A versatile wine for all occasions, from fried chicken to caviar to mains, like filet mignon. Spreads like salmon, or paté, rich in flavor.

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, the wine is fermented and settled in large oak foudre (6000 Liters) for 6 months.

ELEVAGE: Aged on the lees in bottle for five years before disgorgement. The dosage is very low, with just 3 grams per liter of grape based sugars. No MLF.

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: Three vineyards, equal parts: Chardonnay, Grand Cru "Le Champ la Truie" in Mesnil, Pinot Noir, "Le Tertre" in Montgueux, Pinot Meunier "Le Pré des Vallées" in La Chapelle-Monthodon.

VINE: The average vine age is nearly 40 years old with both Chablis system and Guyot for pruning.

HARVEST AND PRODUCTION: Hand harvested, estate fruit with less than 1,300 cases produced.

