



LOCATION:
France > Champagne
> Côte des Blancs
& Montagne de Reims

VARIETY:
Chardonnay

WINEMAKER:
Pierre Gonet



SCIENCE

ABV: 12.25%
SUGAR RATE: 3.65 g/L
TOTAL SO₂: 43 ppm
TOTAL ACIDITY: 5.35 g/L

Philippe Gonet Cuvée "Ter" Blanc 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: The perlage is refined and abundant with a persistent mousse. The elegant aromatics are alive with nuts, citrus, and white flowers. On the palate there is a chalky sapidity, and the expressive finish is true to the mineral rich terroir of the region.

ENJOY WITH: Classic seafood dishes with butter and lemon like sea bass, grouper, or scallops. Good for all occasions and first courses. Try with a classic cheese like Gruyere or Camembert.

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 "Les Hautes Mottes" in Mesnil, Grand Cru "Vozémieux" in Oger, and Premier Cru vineyard "Les Corrigniers" in Ludes, Grande Montagne de Reims.

VINE: The average vine age is nearly 40 years old. Cane pruning with the Chablis system.

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

