



— CHAMPAGNE —  
**PHILIPPE GONET**  
 — À LE MESNIL SUR OGER —

Since 1830 Le Mesnil-sur-Oger, Côte des Blancs, Champagne-Ardenne



**MILLESIME 2007**  
**GRAND CRU (MAGNUM)**  
*Blanc de Blancs*

+398759

BC Wholesale \$147.86

BC Hosp/Retail \$194.99

**92** points Stefan Tanzer

**17/20** Gault & Millau

*The perlage is present and rhythmic. Toasted and grilled nut aromas with preserved lemon on the nose. The powerful and fleshy palate reveals brioche and notes of creaminess, completed by a strong citrus minerality. The finish is long and shows the origin of its great terroir. Serve at 12°C.*

*Producer's comments Vintage 2007: After a mild winter and very early Spring cycle start, flower buds bloomed at the end of May with warm weather. Sunny and windy at the end of August, but the grapes were healthy and the yield was good. The sugar concentration and acidity balance predicted a great vintage; today, the 2007 vintage has acquired great maturity.*

**Technical Data**

Chardonnay 100% (Blanc de Blancs), sourced from 13 plots from Le Mesnil-sur-Oger and Oger.

Ageing: 5 years on lees, disgorged 2022.

Soil: Limestone subsoil rich in fossils, 40 meters deep & over 100 million years old. Soil worked with bio-fertilizers and no insecticides or herbicides. **Certified HVE3 & VDC**

Residual Sugar/Dosage: 5 g/l

12% alc./vol.

Case 6 x 1.5L



*Choice Import Agencies*

+398759