



CHAMPAGNE
PHILIPPE GONET
 À LE MESNIL SUR OGER

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



ROY SOLEIL
GRAND CRU
Blanc de Blancs

+476438 (SPEC)

BC Wholesale \$63.99

BC Retail \$84.99

93 points Robert Parker/Wine Advocate

92 points Tyson Stelzer

91 points Wine Spectator

92 points Vinous

This brilliant and clear wine greets the eye with a straw-yellow hue streaked with green. Its lively effervescence keeps a persistent circle of tiny bubbles in the glass. Roy Soleil's delicate, elegant nose opens with preserved citrus and apricot aromas as well as notes of gingerbread. This cuvée has a mouth-filling attack exploding with ripe tangerine and grapefruit flavours offering a lingering and lush finish.

Ideal as an aperitif, but also pairs beautifully with appetizers, seafood in sauce or grilled, wild salmon, prawns, poultry & white meats, veal, vegetables, pasta, hard cheeses, pastries.

Champagne Philippe Gonet is located in the heart of Le Mesnil-sur-Oger, a unique and legendary terroir. The seventh generation family has succeeded in elevating the house as the standard for Chardonnay through wines of outstanding structure that express the rich, pure, nuanced and mineral character of the terroir. Label design by Frédéric Agid.

Technical Data

Chardonnay 100% (Blanc de Blancs), 70% 2014 and 30% Reserve, sourced from the P. Gonet Mesnil Grand Cru parcels.

Ageing: 6 month in oak barrels (600L) plus 4 years on lees.

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: 7 g/l

12% alc./vol.

Case 6 x 750 ml



Choice Import Agencies

+476438