



BRUT PREMIER CRU
CHAMPAGNE Pierre Cellier

GRAPE VARIETY: 50% Chardonnay, 25% Pinot Noir, 25% Pinot Meunier

VINEYARD:

- Chardonnay from la Côte des Blancs
- Pinot Noir from Vertus
- Pinot Meunier from Ludes

Vineyards cultivated sustainably or "culture raisonnée".

SOIL: Clay-limestone. 40-metre-thick chalk formed in the tertiary period.

YEAR: Blend of 30% 2010 reserve wine and 70% 2011 wine. *Bottling* in 2012.

PRESSING METHOD: Starfenberger horizontal automatic press.

AGEING: Traditional: 6 months in thermo-regulated stainless steel or resin epoxy tanks then aged in Champenoise bottles at least 24 months in our cellars at a constant 12°C, in Le Mesnil-sur-Oger.

ALCOHOL: 12%

DOSAGE: Brut 1,2% (9g of sugar per L)

BOTTLING: 750ml bottles and 1.5L Magnums with a Mytic Diamant cork (no cork taint)

TASTING NOTES:

Robe : Brilliant light gold colour.

Nose : Expressive nose enhanced by notes of fine apples and quince.

Palate: Full body and a very fresh finish. To taste for pleasure or to enjoy during all your best times!

FOOD & WINE PAIRING

To be served with delicate fish, cooked oysters or grilled langoustines.

Chef de Cave: Mr Pierre GONET

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FRANCE

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