

**LOCATION:**

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

**VARIETY:**

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

**WINEMAKER:**

Pierre Gonet



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**SCIENCE**

ABV: 12.05%

SUGAR RATE: 3.4 g/L

TOTAL SO<sub>2</sub>: 39 ppm

TOTAL ACIDITY: 5.3 g/L

# Philippe Gonet Cuvée "Ter" Noir Brut

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**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.

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**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.

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**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.

