

*The Hong Kong Debut of 2004 Philippe Gonet "Cuvee Belemnita" Brut Blanc de Blancs Champagne*

Champagne Gonet has launched its latest vintage. The year 2004 was an exceptional one. After being shaken by some irregularities in climate, the Champagne vineyards regained their vigour with the arrival of perfect summer with warm and dry conditions, which extended right through to the harvest. Champagne Gonet Grand "Cuvee Belemnita" Brut Blanc de Blancs Champagne is thus a reflection of the quality of the soil in the region and has taken the finest grapes from the best vineyards: the result is certainly worthy of the title Grand Cru "Cuvee Belemnita", which is Latin for the extinct, fossilized squids that are prevalent in the chalk soil of the village of Mesnil- chalk that is more than 120 feet deep.

'This Champagne is the essence of minerality with flavors and aromas of pure chalk, white flowers and fresh baked bread. This wine is a real lesson in purity and focus, and the opposite of the biscuity, richer style,' says Kevin K Tang, Product Manager.

'So so little of this exquisite ancient vine, pure Mesnil Champagne were made, and that this new vintage 2004 is the first in the new livery and packaging, recently updated in line with the exclusive agent Concord Wines' commitment to sustainable development. It is also among the best we have at any price!!! If you are looking for something very special, look no further. This is double the wine of the famous names at the same price and even above!', continued Kevin Tang.

The wine's consistency and richness is a sign of its maturity – perfectly balanced sweetness emphasised by a judicious and necessary 'under dosage'.

It is the perfect partner for poultry with a rich sauce and crisp young vegetables. It is an excellent aperitif, but also has the structure and power to accompany a whole meal.

2004 Philippe Gonet "Cuvee Belemnita" Brut Blanc de Blancs Champagne is represented by Concord Wines. For further information contact Kevin K Tang, Product Manager on 852-22393588.; email [Kevin\\_tang@concordwines.com.hk](mailto:Kevin_tang@concordwines.com.hk). A tasting session will be hosted by maker Chantal Bregeon-Chantal is planned for December 2011. Check [www.concordwines.com.hk](http://www.concordwines.com.hk)