



2004 Philippe Gonet Brut Millesime Blanc de Blancs Grand Cru Belemnita, 94+points

The 2004 Brut Millesime Blanc de Blancs Grand Cru Belemnita is all about precision and focus. The aroma and flavors are nicely chiseled, while veins of persistent, finely knit minerality provide support. There is a lot to like in this crystalline, beautifully articulate Champagne from Gonet. The pedigree of this great Chardonnay vintage comes through in spades. Disgorgement date: December 19, 2011. Anticipated maturity: 2012-2020.

NV Philippe Gonet Blanc de Blanc Grand Cru Roy Soleil, 93 points

All the elements of the Gonet style come through beautifully in the NV Brut Blanc de Blancs Grand Cru Roy Soleil, a wine that bristles with energy, cut and focus. At once focused yet generous, this inviting Champagne impresses for its finesse and overall sense of balance. Warm toasty notes from the vinification in oak add complexity on a textured, inviting finish buffered by lively acidity and minerality. This is a fabulous showing from Gonet. This release is based on the 2008 vintage, with the addition of 30% 2007 reserve wine. Disgorgement date: December 19, 2011. Anticipated maturity: 2012-2020.

2006 Philippe Gonet Brut Millesime Blanc de Blancs Grand Cru, 92 points

Smoke, incense, crushed rocks and mint are some of the many notes that emerge from Gonet's 2006 Brut Millesime Blanc de Blancs Grand Cru. Utterly complete and beguiling, the 2006 stands out for its complexity and sheer personality. The only thing missing is a little mid-palate density to match the intensity of the bouquet, but that is a relatively small critique at this level. The 2006 is a fine effort, but it looks to be a wine best suited for near and mid-term drinking as opposed to extended cellaring. Disgorgement date: December 19, 2011. Anticipated maturity: 2012-2016.

NV Philippe Gonet Brut Rose, 91 points

Gonet's NV Brut Rose is one of the more immediate wines in the lineup. Not surprisingly, Chardonnay plays the leading role in this pale-colored, delicate wine. Freshly cut flowers, sweet red berries and a hint of aromatic spices wrap around the generous, caressing finish. The Rose is 90% Chardonnay and 10% Pinot Noir based on 2008, with 30% 2007 reserve wine. Disgorgement date: February 29, 2012. Anticipated maturity: 2012-2016.

NV Philippe Gonet Extra Brut Blanc de Blancs 3210, 90 points

Gonet's NV Extra Brut Blanc de Blancs 3210 is one of the more clenched wines in the lineup. This release is based on the 2007 vintage, and it shows quite a bit of focus and energy from the low dosage. Bright citrus and white floral notes flow through to the tense finish. Although quite pretty, the 3210 comes across as a bit severe in style today. Disgorgement date: February 29, 2012. Anticipated maturity: 2012-2016.

NV Philippe Gonet Brut Blanc de Blancs Signature, 89 points

The NV Brut Blanc de Blancs Signature is pure Chardonnay in its precise aromatics and beautifully delineated fruit. Hints of graphite, citrus and smoke develop in the glass, adding considerable complexity and nuance. The Signature is at once soft and accessible yet also has plenty of focus and verve going for it. The Blanc de Blancs Signature is based on the 2008 vintage with 30% 2007 reserve wine. Disgorgement date: December 19, 2011. Anticipated maturity: 2012-2016.

NV Philippe Gonet Brut Grande Reserve, 88 points

Gonet's NV Brut Grande Reserve bursts from the glass with tons of energy and vibrancy. Freshly cut white flowers, lemon, pastry and crushed rocks wrap around the palate. This is a relatively round, supple wine considering it is based on the 2008 vintage, but it is the Pinot Noir that gives breadth, volume and shape. This is a delicious, entry-level Champagne. The Grande Reserve is 60% Pinot Noir, 30% Chardonnay and 10% Pinot Meunier, 70% 2008 vintage and 30% 2007 reserve wine. Disgorgement date: March 28, 2012. Anticipated maturity: 2012-2015