

Champagne, France

GONET-MEDEVILLE CHAMP D'ALOUETTE

This is a pure Chardonnay from Le Mesnil-sur-Oger that spent 14 years on lees. The nose is savory with both fresh sour cream and melted butter. Evolution is evident in a touch of fresh white field mushroom and salty white miso creaminess. The palate is a marvel. There is not a wrinkle, just youthful brightness that expands palate and mind by virtue of its super-fine, creamy mousse.

96 pts Antonio Galloni
vinOUS

Distributed by Elite Wines®

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