

**DVP**DOMAINES  
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PROPRIÉTÉ

# CHAMPAGNE BONNET GILMERT

AOP Champagne Grand Cru  
Sparkling Extra Brut

## PRESENTATION

For over a century, Domaine Bonnet Gilmert has honed its craft in the heart of the Côte des Blancs, the cradle of great Chardonnay champagnes. Based in Oger a Grand Cru village the estate exclusively cultivates Chardonnay on chalky soils that lend finesse and striking minerality to its wines. While many Champagne houses blend grape varieties, Bonnet Gilmert focuses solely on the purity of Chardonnay. Vinified exclusively in stainless steel, the wines retain their natural tension and freshness. Harvesting is done by hand, ensuring optimal grape selection. Prolonged aging on lees sometimes for up to five years brings out delicate brioche notes and remarkable aromatic complexity, all while maintaining a fine and elegant mousse. These are precision-driven champagnes, distinguished by bright aromas of citrus and white flowers, a silky texture, and a subtle saline finish a pure expression of the exceptional terroir of Oger.

## VARIETAL

Chardonnay 100%

## LOCATION

“Secrets du Mesnil” is made exclusively from grapes grown in Le Mesnil-sur-Oger, a legendary Grand Cru village in the Côte des Blancs. Located south of Épernay, this prestigious site is globally renowned for producing Chardonnay with exceptional finesse and ageing potential. Bonnet-Gilmert’s vineyards lie on the steep slopes of the village, moderately elevated and ideally exposed to the east and southeast, ensuring slow, even ripening. The chalk-rich subsoil and natural hillside ventilation contribute to the wine’s freshness and aromatic precision. This outstanding geographical setting gives the Champagne its signature purity, tension, and structured elegance—ideal for both fine dining and long ageing.

Age of vines: 45 years old

## TERROIR

Le Mesnil-sur-Oger sits atop pure chalk soils, offering light, well-drained, mineral-rich ground teeming with beneficial microorganisms. Chalk acts as a natural reservoir, retaining water and releasing it gradually, promoting deep root systems and balanced vine growth. It also imparts that distinctive saline and chalky character found in the finest Blanc de Blancs Champagnes. The local climate is cool, moderated by altitude and winds from the Champagne plateau, preserving high natural acidity and yielding wines of great precision and crystalline elegance. This unique terroir leaves its mineral, finely etched imprint on every bottle of “Secrets du Mesnil”.

## IN THE VINEYARD

Bonnet-Gilmert practices sustainable viticulture with a strong commitment to environmental responsibility. Interventions are reasoned and adapted to the real needs of the vine, while synthetic treatments are kept to a strict minimum. Natural grass cover is maintained to promote microbial life and prevent erosion. Soil is worked mechanically, without herbicides, in a continuous effort to preserve local ecosystems. Gentle vineyard practices—such as manual canopy management, yield control, and use of natural pest control—are part of the estate’s daily routine. Every gesture aims to produce healthy, ripe fruit that transparently reflects the vintage and its terroir.

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## HARVEST

Harvesting is done entirely by hand, in accordance with Champagne tradition, to preserve the integrity of the grape bunches. This manual approach allows for rigorous selection in the vineyard, ensuring optimal ripeness and impeccable health. Chardonnay grapes are picked in the cool morning hours and quickly transported to the press to avoid oxidation. Gentle pressing and meticulous juice separation enable precise, plot-by-plot vinification. The care taken from the very beginning shapes the finesse and purity of "Secrets du Mesnil"—a Grand Cru Champagne of clarity, verticality and tension.

## WINEMAKING

Winemaking follows a low-intervention philosophy, allowing the terroir to shine. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, preserving the Chardonnay's aromatic precision and purity. Depending on the vintage, a small portion may be aged in oak barrels to add complexity and structure. Malolactic fermentation is partially completed to maintain the wine's natural freshness while adding subtle roundness.

## AGEING

After blending, the wine is bottled for traditional secondary fermentation, followed by at least 36 months of aging on fine lees. This extended period in the cellar develops a fine mousse, a refined aromatic depth, and preserves the wine's natural tension. Disgorgement is carried out with little or no dosage, asserting the wine's Extra Brut identity, pure, clean, and sharply defined.

## SERVING

For optimal enjoyment, serve between 8°C and 10°C (46–50°F), ideally in a white wine glass to enhance oxygenation and aromatic expression. This cuvée is equally at home as a refined aperitif or served with elegant, delicate dishes.

## AGEING POTENTIAL

5 to 10 years

## TASTING

Pale yellow with silvery reflections, bright and luminous, with a fine and persistent mousse.

Opens with elegance and restraint, revealing notes of lemon zest, acacia blossom, green apple, and a signature touch of wet chalk.

The attack is lively, straight, and taut, supported by a precise texture. The chalky minerality is fully expressed, carried by finely chiselled acidity. The finish is long and saline, with nuances of flint, lime zest, and a subtle toasty note. A wine of pure elegance, truly reflecting the soul of Le Mesnil.

## FOOD PAIRINGS

"Secrets du Mesnil" charms with its precision and depth, making it a perfect match for refined, structured cuisine that highlights minerality and contrast. On the savoury side, it pairs beautifully with a sauté of razor clams in lemon butter with capers and flat-leaf parsley, which echoes the wine's saline backbone. For a bolder option, try a slow-cooked egg with celery root cream and buckwheat crisps, a dish that plays with textures and enhances the wine's freshness. On the sweet side, go for something light and creative like a quark tartlet with lime zest and verbena jelly, a pairing that brings out the wine's tension and aromatic finesse. These elegant and original pairings highlight the vibrant personality of this Grand Cru Extra Brut.

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