

For Immediate Release



New Cuvee EXTRA-BRUT 3210, from Champagne Gonet

It is a new cuvee that we would like you to discover in order to share with you new emotions, pure and true, at the origin of the aromas and tastes. An authentic cuvee, without any make-up, any dosage, any sugar added then, an EXTRA-BRUT. The cuvee 3210 is born this month.



- 3** years of ageing: the necessary time before it gave birth
- 2** soils were chosen: LE MESNIL GRAND CRU et MONTGUEUX, the best Cru of the Aube (south part of Champagne).
- 1** grape variety: The noble CHARDONNAY
- 0** dosage: 0g of sugar added

On 25th March 2010, Hong Kong - Concord Wines today announces the Hong Kong debut of cuvee Extra-Brut 3210 from Champagne Gonet, the winner of various accolades and coveted medals at numerous "Oscars" of the Champagne industry.

Using traditional method, manual grape harvesting and stainless steel/epoxy vats fermentation for 6 months, Cuvee Extra-Brut 3210 from Champagne Gonet is made from 30% of the vintage 2004 and from 70% of the vintage 2005. Having remained in bottle and in the Mesnil cellars for 3 years, every Extra Brut 3210 Champagne gives even more complexity with this extended period of ageing, which certainly make its quality matching up to the expectation of a Grand Cru. Every bottle of cuvee Extra-Brut 3210 is then disgorged 2 months right before shipment to ensure the freshness.

Blending Chardonnay grapes from 2 classic, Côte des Blancs and Aube both on chalk soil,

Concord Wines

2/F, B2B Centre, 36 Connaught Road West, Sheung Wan, Hong Kong
Tel: 2239 3522 Fax: 2111 0253

EXTRA-BRUT 3210 definitely gives a balanced structure, excellent terroir and varietal expressiveness, elegance and ripeness.

“With zero dosage and anti-cork treatment maintained by Special Cork from Mytic Diamant, the Extra Brut 3210 gives an edging palate, taut acidity as well as excellent fruit concentration for the modern palate- one searches for a twist with the Champagne tradition – a constant effervescence of beady bubble which leaves a creamy and persistent cord, and a nose of roasted viennoisery, moving onto lightly buttered and floral notes recalling iris and lime-blossom. Lingering on the palate, then, is the smooth, riped and crystallized fruit notes, suggestive of peach, apricot, green lemon and grapefruit, underlining the freshness and the length of the finale- certainly almost a ‘must’ to almost any food style available in Hong Kong but not dominating it. Cuvee Extra Brut 3210 will definitely make the best aperitif and food Champagne especially for oysters lovers of Hong Kong,’ said Kevin K Tang.

‘EXTRA-BRUT 3210, from Champagne Gonet, is another selection showing the accumulation of Concord Wine’s 12 years of good work, sales volume, long-term commitment and the integrity that gains the trust of our suppliers; it reflects also the customers incessant demand and new requirements which really help to keep Concord Wines walking to make the representations possible. We are very honored to have represented Champagne Gonet for over a decade who offers a range of high quality, distinctive Champagnes from the prestigious Le Mesnil sur Oger are which are available in fine dining restaurants and specialist wine shops, “ Kevin concluded.

About Concord wines: Linking pleasure and wines with awareness and responsibility, Concord seeks to defend diversity in its wine supply, spread the education of taste, links producer of excellent wines to consumers through events and initiative, and helps in the creating of wealth through the endless fun of wine collection and purchases.

About Kevin K Tang: Veteran, international wine marketer, his specialization is Champagne, mid-range Bordeaux and high-end Burgundies. He is also Academic Adviser and External Examiner to various education boards.

About Champagne Philippe Gonet : <http://www.champagne-philippe-gonet.com>

For further information:

Contact: Ms Alice Tsang, Marketing Manager, Concord Wines

Email: alice_tsang@concordwines.com.hk

Tel: 2239 3513

Website: www.concordwines.com.hk

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