



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gondé-Rousseaux, Chapitre V, AOC Champagne, Effervescent Brut AOC Champagne, Champagne, France

Champagne Gondé-Rousseaux is a small family estate, founded in 1976 by Edith Rousseaux and Didier Gondé, parents of the current winemaker Florian Gondé. They run a little less than 4 hectares on the commune of Taissy, close to Reims. The estate works organic and biodynamic : the wines are produced as naturally as possible. A Very low amount of sulfites is added to the wines, and no non-natural products are added. Their philosophy: 100% single vineyard, and micro-vinification!

PRESENTATION

Champagne for every moments - most appreciated during meals.

THE VINTAGE

Wine from the Taissy terroir, single-plot

WINEMAKING

Small volume press, natural settling
Alcoholic fermentation in barrels at room temperature
Aging in barrels for 8 months then on slats for 5 years
Disgorging 12 months before release
Disgorgement liqueur dosage at 6 g/l

VARIETAL

Chardonnay 100%

TASTING

Harmony unveiled by aromas of candied citrus fruits of apples and white flowers enhanced by a woody breath. Maturity is revealed by these notes of toast and cocoa. Subtly woody finish accompanied by minerality.

FOOD PAIRINGS

Perfect food and wine pairing for a fish, like a ray wing with tuberous parsley cream.

