



CHAMPAGNE BONNET GILMERT

AOP Champagne

DVP Sparkling DOMAINES
ET VINS DE
PROPRIÉTÉ

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.

VARIETALS

Pinot Noir, Pinot meunier

LOCATION

Champagne Bonnet Gilmert Grand Cru Rosé de Saignée Brut comes from carefully selected plots in the Grand Cru villages of the Côte des Blancs, including Oger, Avize, and Le Mesnil-sur-Oger. These vineyards enjoy ideal south and southeast exposure, capturing optimal sunlight throughout the season. The gently rolling hills and temperate regional climate provide natural airflow that protects the vines and supports balanced ripening. This privileged geographic setting gives the cuvée refined expression and precise aromatic definition, reflective of its Grand Cru origins.

Age of vines: 45 years old

TERROIR

The terroir of Rosé de Saignée Brut is rooted in deep chalky clay/limestone soils typical of the Côte des Blancs. These soils provide excellent natural drainage while retaining enough moisture to support vine health even in dryer periods. Chalk contributes elegant minerality and freshness, while clay brings weight and depth. This complex soil structure fosters slow, steady ripening, resulting in fine tension, aromatic purity, and delicate structure in the wine. The influence of the terroir is evident in every nuance and flavor expression of this rosé cuvée.

IN THE VINEYARD

At Bonnet Gilmert, vineyard practices combine tradition and environmental respect. Soil care is focused on preserving microbial life and promoting balanced ground cover to enhance biodiversity. Treatments are applied only when necessary and in a targeted manner to maintain vine health and fruit quality. Harvesting is performed by hand, allowing meticulous selection of grape clusters at optimal maturity. Each plot is picked separately to capture terroir-specific nuances and ensure a rich, balanced aromatic foundation for the saignée rosé.

HARVEST

The harvest for Rosé de Saignée Brut is carried out exclusively by hand, ensuring precision and respect for the fruit. This method allows for the careful selection of grape clusters, picked at full maturity to guarantee optimal aromatic potential. Each plot is harvested separately to match the specific ripening of the Pinot Noir, the main grape in the cuvée. Grapes destined for the saignée method must be exceptionally healthy to allow for precise maceration. Quick transport to the press helps preserve fruit integrity and initiates vinification under ideal conditions. This selective harvesting approach enhances the wine's aromatic intensity and precise character.

WINEMAKING

Rosé de Saignée Brut is crafted using a direct maceration method, where Pinot Noir grapes are left on their skins in the press for a short period to extract color and red fruit character. After maceration, alcoholic fermentation takes place in temperature-controlled stainless steel tanks to preserve freshness and fruit expression. Some lots may be aged on fine lees before blending to add texture.

AGEING

The wine is then aged on fine lees in bottle for approximately 36 to 48 months, developing fine bubbles, deeper aromatic complexity, and elegant mousse. Minimal dosage ensures the balance between lively tension, vibrant fruit, and finesse.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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SERVING

Serving Temperature: 8 to 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, Rosé de Saignée Brut displays a luminous salmon hue with copper highlights and delicate effervescence. The nose opens with intense aromas of wild strawberry, fresh raspberry, and cherry, complemented by floral hints and fine toasty notes. With aeration, more complex layers of raspberry jam, pink grapefruit, and subtle spices emerge. The palate is lively and precise, with refreshing tension and a supple texture. The mid-palate reveals crisp fruit flavors supported by saline minerality, leading to a long, refined finish marked by red fruit and citrus nuances.

FOOD PAIRINGS

Rosé de Saignée Brut pairs beautifully with refined and contrasting dishes. As an appetizer, enjoy it with sea bass ceviche with citrus and coriander, where its freshness highlights the delicacy of the fish. For the main course, it complements a duck breast with raspberry and wild pepper sauce, where fruit notes echo the wine's profile. On the sweeter side, it shines with a breton shortbread with fresh strawberries and light cream, where its citrus tension balances the dessert's sweetness. These pairings showcase the rosé's versatility, finesse, and rich aromatic intensity.

PRODUCTION VOLUME

45,000