



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gondé-Rousseaux, Origine, AOC Champagne, Effervescent Brut Rosé 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.

WINEMAKING

Rosé by adding red wine from Sillery.
Small volume press, natural settling,
Alcoholic fermentation at room temperature,
Blocking of malolactic fermentations,
Aging on lees for 6 months then on slats for 5 years
Disgorging 4 months before marketing
Disgorgement liqueur dosage at 6g/l

VARIETALS

Chardonnay 30%, Pinot meunier 30%, Pinot Noir 30%, Réserve cuvée 10%

TASTING

An orange-copper visual entry to accompany notes of cherry and fruit brandy which follow in the mouth with aromas of red fruits with raspberry and blackcurrant dominance. Gourmet and warm champagne, it is during the aperitifs that it will be fresh and tonic.

