



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gondé-Rousseaux, Origine, 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.

WINEMAKING

Small volume press, natural settling,
Alcoholic fermentation at room temperature,
Blocking of malolactic fermentations,
Aging on lees for 6 months then on slats for 4 years
Disgorging 4 months before marketing
Disgorgement liqueur dosage at 6g/l

VARIETALS

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

TASTING

A precise and expressive entry composed of apple pear notes which succeed in the mouth with aromas of apricot, ripe apple and marzipan accompanied by a fine balanced bubble.

