



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gondé-Rousseaux, Chapitre II, 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 6 years
Disgorging 12 months before release
Disgorgement liqueur dosage at 10 g/l

VARIETALS

Pinot meunier 80%, Pinot Noir 20%

TASTING

A luminous approach of fine bubbles Accompanied by a nose of jammy red and black fruits, mixed with spices. On the palate, the dominant is orange-grapefruit zest, with a tangy and mineral finish.

FOOD PAIRINGS

Aperitif champagne and accompaniment for poultry.

