



Gimonnet - Gonet

L'ÉCLAT ROSÉ

A.O.C. Champagne, Grand Cru

Born into two families of vigneron, it is not surprising that Anne and Philippe Gimonnet decided to follow the footsteps of their ancestors and in 1986 the first bottles of Champagne Gimonnet-Gonet were crafted. Since then, their only objective has been to produce champagnes of the highest quality - with finesse and delicacy. In 2012 they were joined by their son, Charles, whom shares the same commitment and desire to continue what was started many decades ago by countless generations of the family.

Starting with just 5 hectares in 1986, the estate now covers 13.5 hectares, mainly in Grand Cru villages of La Cote des Blancs: Chouilly, Cremant, Oiry, Oger & Le-Mesnil-sur-Oger, the heartland of Chardonnay.



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

93% Chardonnay

7% Pinot Noir

SOIL TYPE

Chalk, Limestone

VINEYARD

Le-Mesnil-sur-Oger

Grand Cru of La Côte des Blancs:

Chouilly, Cramant, Oiry, & Oger

HARVEST

By Hand / Manual

VINIFICATION

Two Presses

Primary & Maloactic Fermentation

Aged 3 years

Individual Steel Vats

Vinified by Parcel, Blended later

Disgorged with 7 g/l

TASTING NOTES

Pale pink-salmon color with elegant bubbles. Nose: Notes of raspberry, peach, cherry, quince, almond & hints of rose petals. The palate expresses the texture of Chardonnay & fruitiness of Pinot Noir with fresh minerality & long persistence.

CERTIFICATIONS



Moments Unearthed

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