LES CLIMATS
Wine & Spirit Imports, Inc.



Gimonnet - Gonet

AOC Champagne

L'Éclat Rosé

COUNTRY
France

VARIETAL
91% Chardonnay
9% Pinot Noir

SOIL TYPE
Chalk, Limestone

VINEYARD
Le-Mesnil-sur-Oger
La Côte des Blanc: Chouilly, Cramant, Oiry, & Oger

HARVEST
Manually harvested & sorted

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.

ABOUT THE WINEMAKER
Champagne Gimonnet-Gonet was founded in 1986 by Anne and Philippe Gimonnet, both from long-established vigneron families. Their focus from the start has been crafting champagnes with finesse and delicacy, a vision now shared by their son Charles, who joined in 2012. The estate has grown from 5 to 13.5 hectares, mainly in the prestigious Grand Cru villages of the Côte des Blancs—Chouilly, Cramant, Oiry, Oger, and Le Mesnil-sur-Oger—renowned as the heart of Chardonnay.

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