THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Gallimard Père et Fils

Les Riceys

Champagne Rosé Brut



Grower

Champagne Gallimard Père et Fils is based in Les Riceys, at the heart of the Côte des Bar in the south of Champagne, and has passed from father to son for six generations. Didier Gallimard and his son Arnaud farm 10 hectares on the steep slopes around the village, making Champagne and Rosé des Riceys with as little intervention as possible, using oak and terracotta amphorae and perpetual solera reserve wines.

Vineyards

The dramatically sloping vineyards are of chalk and Kimmeridgian limestone and are planted mainly to Pinot Noir with a little Chardonnay. The vines are pruned in the Guyot, Cordon de Royat and Chablis methods and farmed with care for the environment.

Vinification

A rosé made by maceration (skin contact) of Pinot Noir, blended with Chardonnay. The wines age in the family's 17th century stone vaulted cellars, whose constant temperature and humidity are ideal for Champagne.

Style

A fresh, lively and generous rosé with bright red fruit, a rich mouthfeel and a fine, persistent mousse. Delicious as an aperitif and with salmon, charcuterie, duck or red fruit desserts.

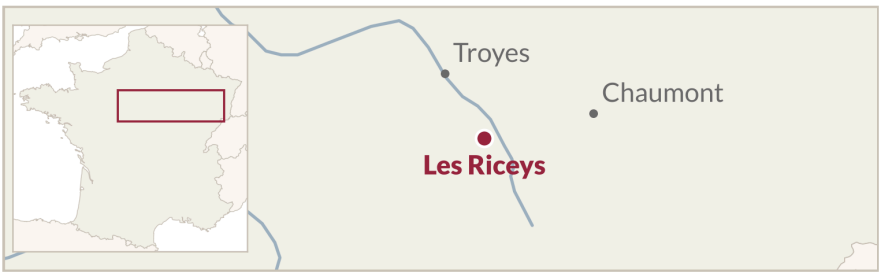
Grape varieties:
80% Pinot Noir, 20% Chardonnay

Dosage:
Brut

Vegan:
Yes

Bottling options:
75cl

Closure:
Cork



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