

- TOME 1 -

THE ENFANT TERRIBLE
HAS GROWN UP



GONDÉ
ROUSSEAU
CHAMPAGNE

THE ENFANT TERRIBLE HAS GROWN UP

WHEN YOU TOSS A COIN IN THE AIR,
YOU PRAY THAT IT LANDS
ON THE RIGHT SIDE
TG

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LIFE,
THE UNIVERSE
AND EVERYTHING

Florian is changing his status and has progressed to the first division. He used to be a young troublemaker, but now he is a promising winemaker with plenty of innovative ideas to shake up traditional practices. But he still needs to prove himself before he can establish his position.

Therefore, this winemaker-geek is working independently, experimenting, imagining, and planning for all the challenges that the future may bring.

It's an excellent opportunity for him to grow.

THE YEARS HAVE FLOWN BY. *FAST*

Once a hothead, impetuous, and impatient, Florian has now taken on that stature that many would say was unexpected. His new field fits him perfectly. So much progress has been made for this winemaker, for whom few things predestined him for this job, for this boy who, for a long time, was looking for a direction in which he could fully develop.

When you want to see how far Florian has come, look back at where he started.

LET'S OUT TO THE CHASE



CHAPTER ONE

CAN YOU TELL ME HOW TO MATURE ?

2009.

At first, vineyards were not his thing, preferring mechanics. He had no particular talent for it, but it still piqued his curiosity. This was something, at least, because getting Florian interested required patience.

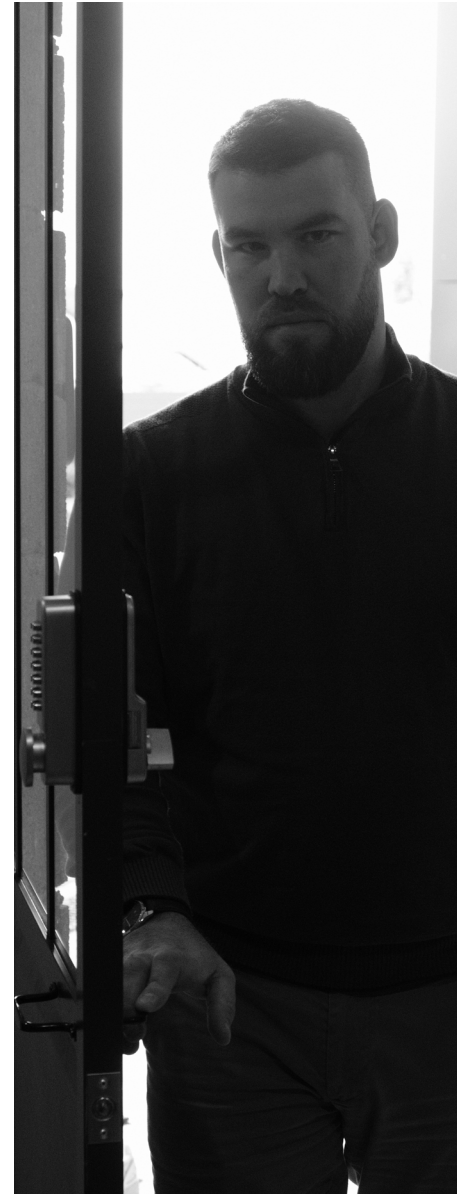
Florian was a highly energetic and restless individual. He was almost hyperactive. He didn't know how to be bored. And to keep himself busy, it was easier to engage in mischief, both trivial and more serious. He frequently faced punishments for his actions.

IF WE ARE NOT AFRAID
OF FALLING, HOW CAN WE
HURT OURSELVES?

Sport was also an important part of his youth. Riding motorcycles helped him let off some steam and focused him constructively. His love for risk and thrill-seeking could break free, even if it meant pushing himself to his limits. Maybe to prove something to himself. Besides motor racing, he also liked horse racing during his childhood... before rebelling in his teens.

He needed to defy authority and the education that demanded rigor and excellence from him. He felt trapped in this rigid structure, a discipline that locked him in. He was unsure of his limits and those of others. ~~If we are not afraid of falling, how can we hurt ourselves?~~ He even felt invincible sometimes.

And yet, from time to time, his life reminded him otherwise.



In the storm, his imagination served as a refuge, taking him away from reality.

As a child, he would sometimes take his horse and run away, with a tent, to spend the night in the village's old chalk quarry under the stars.

He would imagine himself as an Indian in his tepee.

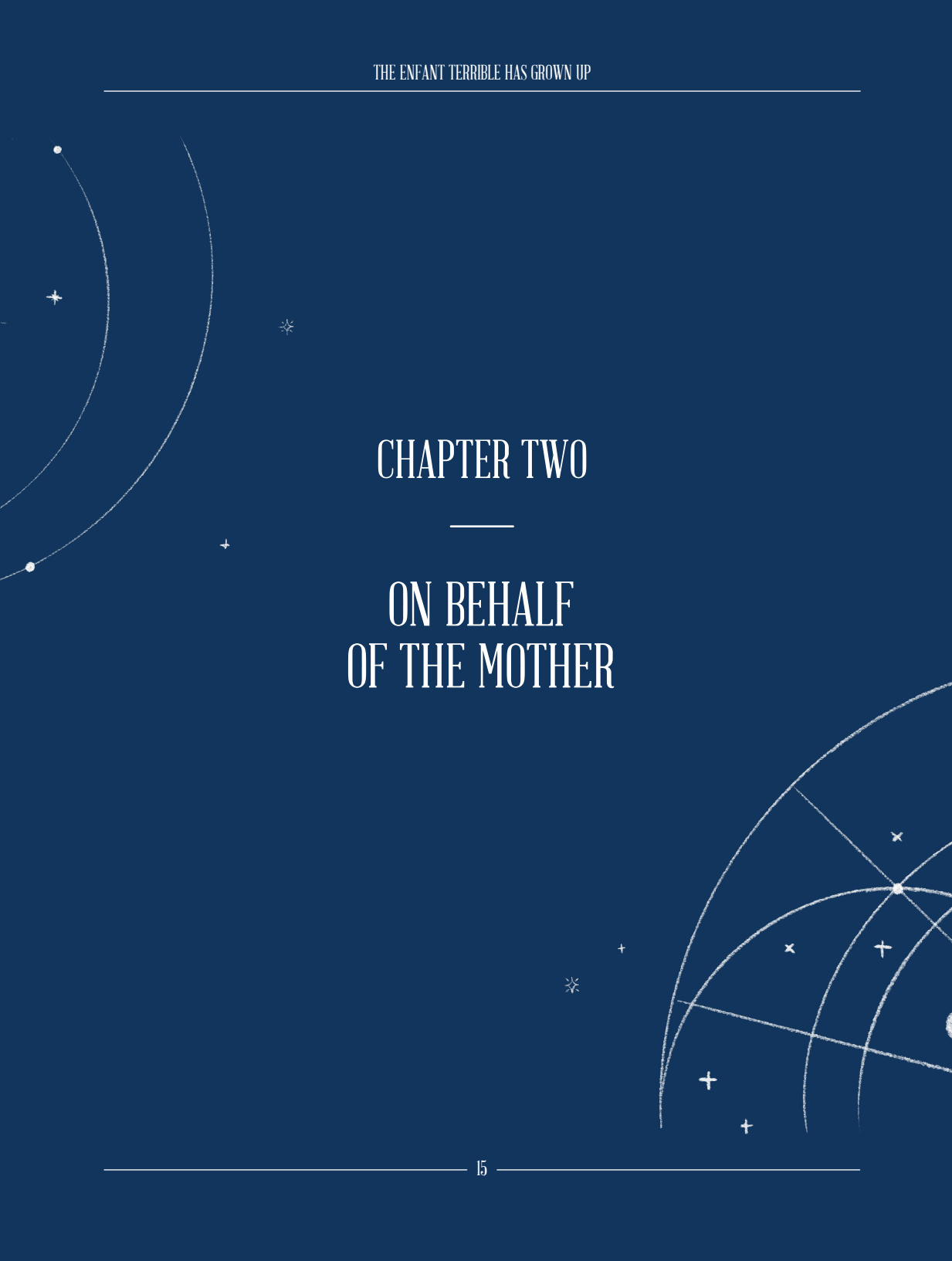


Every fantastic film or book took him on a journey to another world where anything was possible. Perhaps as much as the fantastic, Florian loved the unexpected.

The feeling of being disconnected was refreshing. To get away from others. His greatest fear was to envy people.

Fantasy provided him with a sense of comfort and reassurance. As he came out of it, he felt a sense of calm.

HE KNEW
HE'D NEED IT SOON.



CHAPTER TWO

ON BEHALF
OF THE MOTHER

Whether on the road or in life, a bend is a bend: unexpected turns can arise. Motorcycle track experience isn't enough.

Sometimes you found yourself in a situation where you felt like you were in the middle of something, tightly gripping the handlebars as you tried to brake.

But the trajectory continued relentlessly, without any possibility of stopping.

NO.
NOTHING LIKE THAT.

When Edith, his mother, felt exhausted and decided to retire in 2013, Florian was overcome by a great mix of emotions. Relief on the one hand, recognition on the other...

Above all, he felt he had a mission.

There's no shortage of ideas: to go abroad, to learn new things and earn good money.

~~No.~~
~~Nothing like that.~~
He simply wanted to help his mother for all that she had done for him.

Full of gratitude and good will, his return to the vineyards announced a time of change.

His main objective would be to continue the legacy of the family. A hard task lay ahead for the young man. He had better roll up his sleeves. How many obstacles would he encounter along the way? Would he be able to overcome them? He had no time to ask himself these questions: rather, he had no choice. He had made a promise to himself that he would succeed.

SO HE NEEDED TO GET GOING!



WHERE WE'RE GOING, WE DON'T NEED ROADS



If Florian ever forgets who he is, Florian only needs to look at his tattoos- each one tells his story, his journey full of anecdotes, obstacles, laughter, and tears... There are no taboos. A book written in indelible ink on his skin.



IN THE MEANTIME, THE QUESTION
REMAINS: WHERE TO START?



CHAPTER THREE

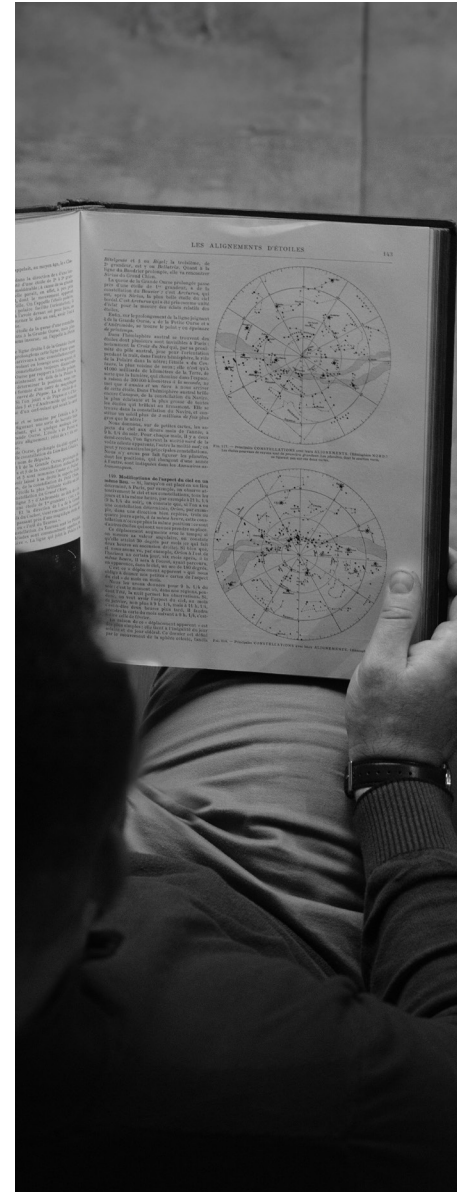
THERE IS NO PROBLEM
THAT CANNOT BE SOLVED

All problems have been identified, and Florian is working on solving the first ones while waiting for the others to appear.

- TRANSMISSION : CHECK.
- PERSPECTIVE : CHECK.
- TAKING BACK CONTROL OF THE VINEYARD : IN PROGRESS.
- INCLUDING ECOLOGY : GOOD QUESTION.

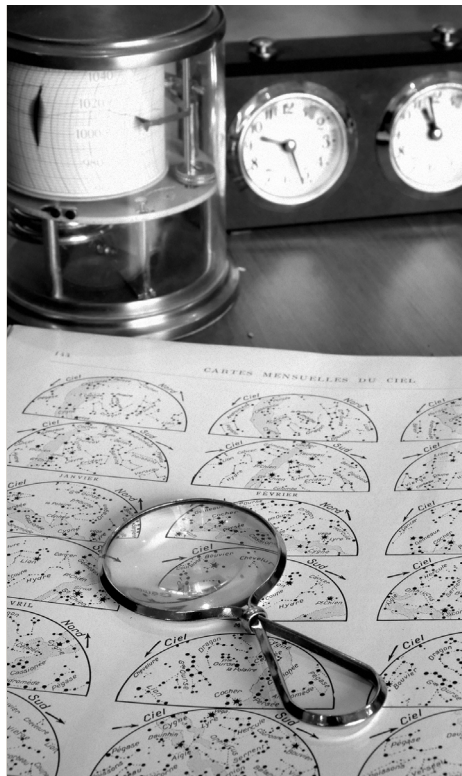
The answers to Florian's questions come rapidly. He stays busy with magazines and passionate discussions with colleagues. Solutions take shape with each obstacle. Ploughing, tisane, 500 P potion, compost...

He has developed a philosophy and strong beliefs, and there are many techniques left for him to explore. He has to figure out how to use American oak barrels, special and spacey vats, and work on oxydoreduction. As a result, the wine style is quite experimental, which is perfect because his ideas are finally coming to life.



The stars, planets, constellations, and even the Moon can provide answers. Florian's mind is open to the universe, and when he looks up at the night sky, he feels inspired to reach for new ideas. The vineyard floor beneath his feet disappears as he focuses on the vast expanse above, searching for the solution that has yet to reveal itself.

His vines seem to do the same, with their interminable apexes being woven over the wires to coil, forming little arcs that run all the way to the next vine, which is quite unusual and might shock some people. Florian doesn't care. It's not even his idea, but he likes it and believes in following his own rules when it comes to his estate.



It's not a child's whim but rather a pragmatic way of thinking that involves less of the cartesian methods. It's a mind that wanders, follows the stars, listens to the earth, and observes the plants.

WITH ITS HEAD
IN THE AIR AND FEET
ON THE GROUND.

The practices of biodynamics rekindled a desire within him that had always been present - the desire to escape the rational and delve into the imaginary. It is not surprising that this method aligns with his interests. He suggested, "Hey, why don't we name the plots after the planets?". Although he considered referencing Star Wars, he realized that it was time to mature.

ALTHOUGH HE CONSIDERED
REFERENCING STAR WARS,
HE REALIZED THAT
IT WAS TIME TO MATURE.



LIFE IS A STAIRCASE

A staircase with varying step heights. Some steps are small, while others are taller. Some require patience and thought, while others require great effort. However, this particular staircase is unique because it only goes one way. Once a step has been climbed, there is no going back down. This is what makes each step all the more important, as time inevitably marches on.

“What does this year hold in store for me? What challenges await me? Will I be able to count on the weather, or will I be the only one in charge?”. Adaptation seems to be the key...

NOTE TO SELF:
DON'T LAG BEHIND.



CHAPTER FOUR

THE FUTURE
IS CREATED BY WHAT WE DO
IN THE PRESENT

Previous investments in the vineyard have been significant, with the primary goal of restoring everything to its working condition. However, the vineyard still needs time to establish itself, and the methods used must continue to evolve to produce the best results.

PATIENCE IS KEY
ONCE AGAIN

The preliminary results have validated Florian's decision to pursue his chosen path. However, his aspirations are not yet fully achieved as he possesses great potential that is yet to be tapped. While the experimental approach has its advantages, it is important for amateurs to understand the risks involved. Florian has no time to rest.

It's time for him to gather his strength, look ahead, and make further investments to accelerate his progress. There are already ideas in place, whether they are in the vineyard, winery, cellar, or elsewhere, and they need to be put into action.

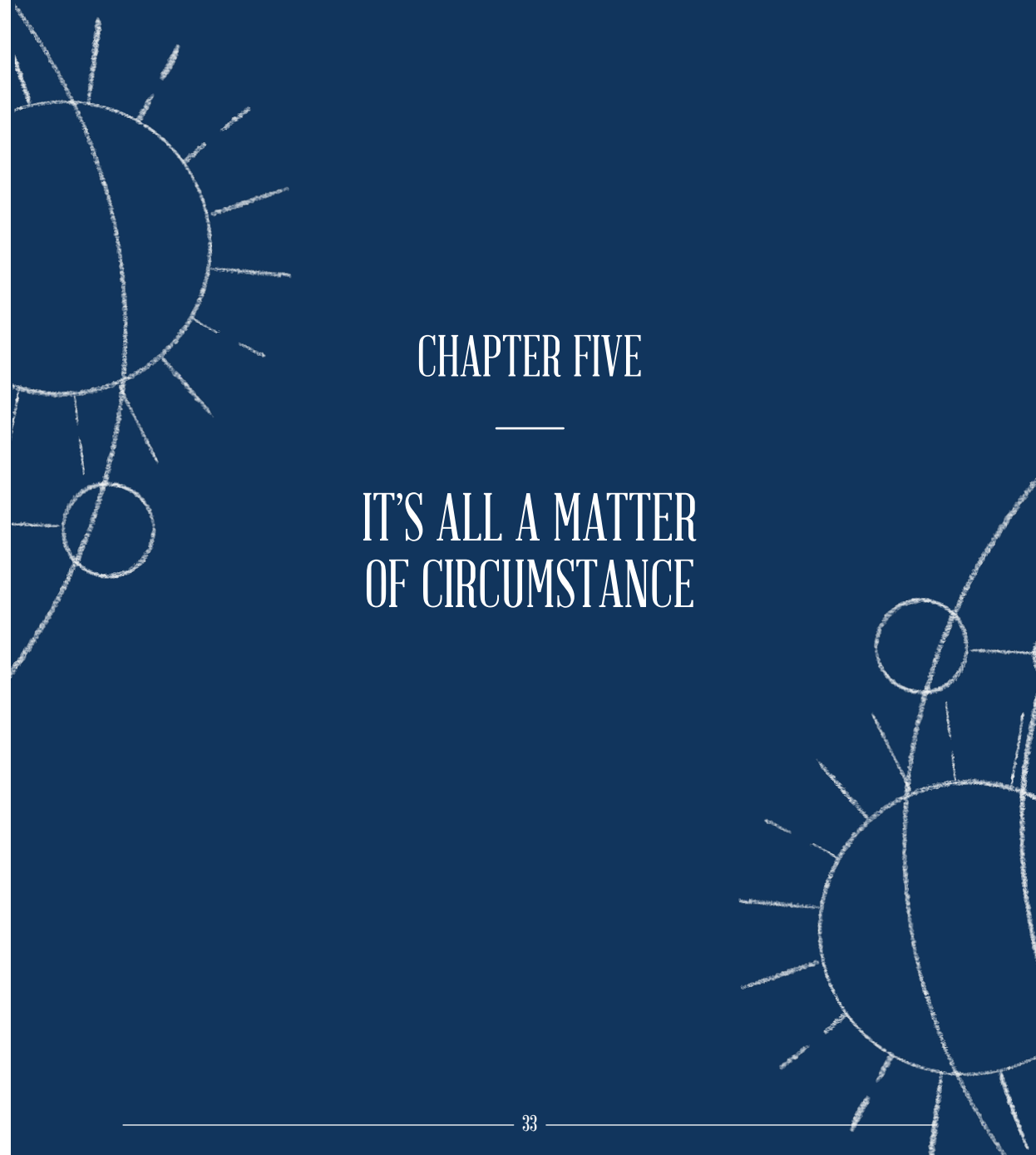
He fine-tunes his wines, perfects his winemaking process, and double-checks the assumptions he has made. He knows that he needs to keep moving forward. When he looks back and reviews all the ground he has covered, he realizes that the most difficult part is already behind him.

The next harvest promises to be as demanding as it is exciting.



CHAPTER FIVE

IT'S ALL A MATTER OF CIRCUMSTANCE





In hindsight, it's hard to imagine what Florian is doing here. And yet, the winemaker's attire seems to suit him perfectly. If you look closely, life has a tendency to present a series of events whose meaning only it understands. Florian firmly believes that all his decisions are outcomes, rather than causes.

Everything has changed. Nothing is as it used to be and for the better. A vineyard has been completely rebuilt from top to bottom, with new and innovative methods, tools, buildings, barrels, vats, and equipment. Florian has defied the past by completely reshuffling the deck.

The goal has been accomplished and the operation is now sustainable. Although there are no immediate obstacles, the journey is not yet over. Florian has been aware of the cost involved in achieving this goal from the beginning. The cost is the next step that needs to be taken. However, it is important to prioritize and take things one step at a time.

Florian seems to have benefited from spending nights alone in his tepee with his horse in a quarry. Like every Indian, he has found his own tribe. Though he may be self-taught, he is a fully integrated member of the winegrower community.

He has come to accept the reality around him and has learned how to control it. He views it with clarity, strength, and intelligence, almost with a sense of fondness. He is grateful to this world for all that it has given him, as well as for all that it has taken away. No matter what struggles he faces, the most important thing for him is to keep moving forward.

So yes sometimes nature takes its course. The difference now is that Florian has learned to control his emotions and master his ideas, which enables him to stay calm and focused. Though things may not always turn out as expected, he knows himself well enough to navigate any challenges that come his way. With introspection as his compass, ~~the captain is able to steer the ship along a serene course toward a straight future.~~

THE CAPTAIN IS ABLE TO STEER HIS SHIP ALONG A SERENE COURSE TOWARD A STRAIGHT FUTURE.



FLORIAN MAY STILL FEEL LIKE
A CHILD DEEP DOWN

BUT HE HAS
DEFINITELY MATURED

OUR CULTIVATION
PRACTICES

Preserving terroir is crucial to the House's vision. Yesterday's efforts to preserve it are paying off today, to reveal its full potential tomorrow. The winemaker-geek gains in-depth knowledge of his plots by alternating between soil analysis and drone monitoring.



TAISSY
PREMIER CRU :

Taissy's vineyards are all in one piece. A block of plots on the north-northeast flank of a large chalk dome. The area is particularly hilly, with some steep slopes and long ascents.

The village is located at the foot of the Montagne de Reims, to the southeast of Reims, and to the north of Rilly-la-Montagne and Ludes.

Experiments are underway in the vineyards, with some proving successful while others fall short. In the vineyard, Florian combines manual expertise with technological advancements, which are integral to his daily work routine.

COMPOST:
" A PANTRY IN THE VINES "

THE PLOTS

The Gondé-Rousseaux vineyard is a true reflection of its terroir and is located entirely in Taissy. Le Haut des Roncières is a 3.40-hectare plot of land in a single area.

To help him find his way around, Florian has divided the plots according to his system...

MERCURE

X01.08

Planting: 2019
Grape variety: Meunier
Surface: 0.17 ha

VÉNUS

X01.08

Planting: 2017
Grape variety: Meunier
Surface: 0.17 ha

MARS

X01.61

Planting: 2006
Grape variety: Chardonnay (50%)
at the top, Pinot Noir (50%)
down below
Surface: 0.48 ha

MARS 2

X01.61

Planting: 2002
Grape variety: Chardonnay (50%)
at the top, Pinot Noir (50%)
down below
Surface: 0.30 ha

JUPITER

X01.71

Planting: 1961
Grape variety: Meunier
(massale selection)
Surface: 0.79 ha

SATURNE

X01.08

Planting: 1993
Grape variety: Chardonnay (47%)
at the top, Pinot Noir (53%)
down below
Surface: 0.34 ha

URANUS

X01.08

Planting: 1999
Grape variety: Chardonnay (47%)
at the top, Pinot Noir (53%)
down below
Surface: 0.34 ha

NEPTUNE

X01.08

Planting: 2010
Grape variety: Chardonnay (50%)
at the top, Pinot Noir (50%)
down below
Surface: 0.40 ha

PLUTON

X01.73

X01.74

X01.08

Planting: 2023
Grape variety: Chardonnay
Surface: 0.39 ha

THE MAIN METHODS

PRUNING

As he matures, he is always seeking new ways of doing things. Inspired by biodynamic viticulture, he draws conclusions from practical experience, taking into account the phases of the Moon but without making grand plans. Like Florian, the vineyard is young but the future lies ahead.

- From the end of November until March
- Starting with Jupiter
 - Guyot pruning
- Pinot Noir is pruned until the end of February
 - cordon pruning
- Chardonnay is first pruned in March for cleaning (Chablis pruning), and then pruned again at the end of April to limit the impact of spring frost.



THE BIODYNAMIC VITICULTURE

- Homemade compost: started in March-April for use the following year in October or in March.
- 500P Potion in autumn, before compost.
- No conventional amendment.
- Green manures in spring.
- Silica is used to promote plant growth towards light.
- Protect the vines with herbal and talc-based potions, as well as herbal teas. These complementary methods can help keep the vines healthy and strong.
- Disease pressure monitoring using drones with plot mapping.
- Double braiding on the Chardonnays.



WORKING THE SOIL

- Delay opening the soils as much as possible until the end of the year.
- In mid-April, the ploughing is done shallowly, and surface work is carried out under the row.
- Hens are released into the plot to clean the vines by eating only the green shoots, which also aerates the soil.

OUR WINEMAKING METHODS

Lots of experimentation and variation. Florian's willingness to test, learn, and progress never wavers.

HARVESTS

HARVEST

- Looking for a balance between acidity and sugar levels.
- pH measurement can be used to determine full maturity.
- Grapes picked in the morning to preserve freshness (< 22°C).
- Grape sorting in the vineyard (eventual sorting on a conveyor belt).
- Hand-harvesting.
- To prevent the risk of damage caused by pressure, the grapes are carried in boxes weighing 20 kg each.
- Putting the grapes in a temperate room before pressing.
- No intense grape-crushing.



PRESSING PROCESS

- Press capacity: 2.000 kg
- Piecework: 1.275 L per press (mixed cuvée and tailles).
- Static settling by gravity (with or without pumps depending on juices).
- Clarification process: 18 hours
- A small amount of sulfite (1.5 g/hL) can be added to the juice immediately after pressing. The juice should be stirred, and the cold temperature helps preserve it. Any oxidized matter will naturally fall off during fermentation.

ALCOHOLIC FERMENTATIONS

METHOD

- Indigenous yeasts are used to ferment the juices, and dry yeast is added based on how the fermentation process is progressing.

No chaptalisation for most juices (if necessary, maximum 1% alcohol by volume), none for Coteaux Champenois).

CONTAINERS

- ☞ thermoregulated steel vats.
- ☞ French and American oak barrels.

MLF

- Non-blocked, free-triggering.



MATURATION

- No racking for wines clarified in barrels, aged on total lees.
- ☞ Barrels should be tilted to submerge the bung and prevent oxidation. (Trust...!)
- ☞ Veil of flor (just a small one) for the barrel aging (from March to August).
- ☞ Barrel aging : 12 months (for wines in barrels as well as those in vats).
- ☞ Natural cold fermentation: barrels are let outside from 4 am to 10 am (until stalactites form inside), then temperature regulation to 0°C for stainless vats.

Florian often describes himself as a lazy winemaker and desires to intervene as little as possible in his wines. As Florian likes to put it: 'wine is big enough to take care of itself.' In the end, it's a lot of effort to do nothing..

BLENDING

METHOD

➤ Plot selection.

➤ Carried out just before
bottling to preserve the full
concentration of the wines.

➤ Bottled just before the
next harvest (for 12
months of aging).

➤ Goal: to get a global view
of the House's vineyards.

➤ Fruit day bottling.

PRINCIPLE

BALANCE,
BALANCE
AND BALANCE.

➤ For non-vintage wines, the
search of balance in diversity
and the reflection of the
year's characteristics.

➤ Wines in barrels: finding
the right taste balance.

➤ When it comes to making Blanc
de Noirs wine, it's important
to achieve a balance between
the weight of Meunier and
the richness of Pinot Noir.



IN THE CELLAR

MATURATION

- ✦ Between 24 and 36 months on lees.
- ✦ For freshness and flavor.
- ✦ Additional aging may be possible depending on the wine.

DISGORGING

- ✦ Low dosage.
- ✦ Rest after disgorging from 6 to 18 months depending on the cuvées. RCM liqueur.
- ✦ Disgorging in fruit days twice a year: in winter and summer.

CONSCIOUS ENVIRONMENT

Our actions to reduce our carbon footprint are offset by concrete efforts to protect the environment.

This involves the act of planting hedges, setting up insect hotels, and installing nestling boxes. This creates a path of life.

At the same time: solar panels on our buildings and clean vehicles for our teams.



FROM CHAPTER
TO CHAPTER
- THE CUVÉES -

CHAPTER 1

EXTRA-BRUT

CAN YOU TELL ME
HOW TO MATURE?



Welcome to Florian Gondé's world. Let's explore his journey through his cuvées, which embody his style: experimental, original, challenging, and conviction-driven. The first episode perfectly introduces his style.

Blend: Chardonnay,
Meunier,
Pinot Noir,
Reserve wine

Dosage: Between 0 and 2g/L

Épisode1: Harvest 2017
Épisode2: Harvest 2018
Épisode3: Harvest 2020

CHAPTER 2



BLANC DE NOIRS

ON BEHALF OF THE MOTHER

This Blanc de Noirs cuvée is the symbol of a generational continuity. To rethink the House from cellar to attic, there's nothing like a very personal and atypical interpretation of its native Taissy terroir.

Blend: Meunier,
Pinot Noir

Vinification: No sulfites

Dosage: Between 6 and 10g/L

Épisode1: Harvest 2014
Épisode2: Harvest 2018
Épisode3: Harvest 2020
Épisode4: Harvest 2020
100% Pinot

CHAPTER 3



COTEAUX CHAMPENOIS BLANC

THERE IS NO PROBLEM
THAT CANNOT BE SOLVED

The Coteaux Champenois is Florian's first experimentation, even before Champagne. Step by step, he developed this atypical cuvée, off the beaten track, with its unexpected woody imprint carried by eucalyptus, lavender, and thyme.

Blend: Chardonnay

Single plot: Le Haut des
Roncières

Vinification: No sulfites,
vinified and aged
in American oak
barrel from 14
to 18 months.

Épisode1: Harvest 2022

CHAPTER 4

ROSÉ

THE FUTURE IS CREATED BY WHAT
WE DO IN THE PRESENT



This rosé is perfect for those who are optimistic and energetic. The wine is made by Florian and is just as atypical as all of his other creations. The taste is precise, greedy, and saline. Its originality confirms that he has found his direction once and for all. The future can be prepared with confidence.

Blend: Chardonnay,
Meunier,
Pinot Noir

Dosage: Between 0 and 2g/L

Épisode1: Harvest 2014
Bottled 2015

CHAPTER 5

CHARDONNAY - VINTAGE - OAK BARREL

IT'S ALL A MATTER
OF CIRCUMSTANCE



A complex champagne that reveals the investment and passion Florian puts into his work. In retrospect, he wasn't predestined for this profession but instead, he showed a natural talent. The broad range of flavors in this cuvée and its great saline purity, complete the first part of Florian's story. To be continued.

Blend: Chardonnay

Vinification: No sulfites,
vinified and aged
in American oak
barrel from 10
to 12 months.

Dosage: Between 0 and 2g/L

Épisode1: Harvest 2018
Épisode2: Harvest 2019
Épisode3: Harvest 2020

ALL OUR CUVÉES HAVE A MESSAGE
HIDDEN ON THE BOTTLE...

IT'S UP TO YOU TO DISCOVER IT !

ORGANIC CERTIFIED 2022

DEMETER CERTIFIED 2023



MORE THAN JUST
A NICE STORY



As you read this booklet,
you may have noticed
that the expertise of the
Gondé-Rousseaux estate is
entirely based on its terroir.

We cannot separate man from
the terroir, as it is defined
by the synergy between the
elements of our environment
and the winemaker's work.

Florian's terroir reflects
his story, highlighting this
often-forgotten aspect.

So it's not just a nice
story to be told over a
good bottle of wine.
His wines will tell you
that story better than
Florian himself.

USEFUL INFORMATION

Would you like to uncover the mysteries of the winery? There are still some unexplored secrets... If you're interested in learning more about the work of Florian, let's arrange to meet and visit the estate.

To ensure that your visit is well-prepared, book your visit in advance. If you have any questions about our partnership such as orders or logistics or if you just want to catch up on some news, please feel free to ask:

FLORIAN GONDÉ
WINEMAKER

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I
THE ENFANT TERRIBLE HAS GROWN UP



GONDÉ
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- TOME 1 -

THE ENFANT TERRIBLE
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