



Champagne, Champagne Gounel Lassalle, Terre d'Ancêtres, AOC Champagne premier cru, Effervescent Brut Nature

AOC Champagne premier cru, Champagne, France

Champagne Gounel-Lassalle is located in the Montagne de Reims, in the 1er Cru of Chigny-les-Roses. The vineyard was founded in 1870, and was part of the cooperative until 2018, year if the first vintage. 4th generation Arnaud Gounel and his wife Sophie Lassalle run 3 hectares, certified organic and biodynamic, mainly planted with Pinot Meunier! Arnaud works with a renowned geology expert who reveals the DNA of Champagne soils with his ability to discern aromatic profiles in the scent of the earth.

PRESENTATION

Attached to their land, their values and their family history, this an ancestral Champagne, made with the traditional Champagne vinification and blend. Representative of the Champagne terroir of Chigny 1er Cru!

TERROIR

Blend of 2 types of soils: fluid soils (chalk) + and dense soils (clay).

WINEMAKING

Oak coasks and barrels, malolactic fermentation done, low SO2 (34 mg/L), no racking. Stirred 3 times.

AGEING

Aged "sur lattes" for at least 3 years.

VARIETALS

Pinot meunier 34%, Pinot Noir 33%, Chardonnay 33%

TECHNICAL DATA

Production volume: 4377 bottles produced

SERVING

8/10°C

TASTING

The attack has light oak influence: the exotic fruits (passion fruit, pineapple, mango, peach, apricot) are subtle. Without any sensation of sugar, this is a pure and clean wine.

Made from the high quality of the soil layers beneath the surface (well integrated and blended). The creamy finish fills us with elegance and delicacy in an exotic tone. Delicious!

FOOD PAIRINGS

Fine de claire oysters, sushi and chirashi with exotic juice, sea bream ceviche with matcha tea, cod, seaweed gnocchi, spinach, lemon verbena sauce, goat's milk mousse, fleur de sel, sliced macadamia nuts, fresh and warm goat cheese.







