



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gounel Lassalle, Les Noues, 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 taken over by 4th generation Arnaud Gounel in the 2000s, with his wife Sophie Lassalle, who later joined him in 2016. In the cooperative until 2018, when they built their own cellar. They now run 5 hectares together, mainly planted with Pinot Meunier!

PRESENTATION

It defies time and lightning : the plot is 590ft long and is always the first to be harvested: the plot is named «Les Noues» (pronounced «no»)! It is the main grape variety (Meunier) in Chigny-les-Roses which is characterized by old vines and vinification in oak barrels.

LOCATION

Les Noues.

TERROIR

Flinty subsoil, millstone.

IN THE VINEYARD

Old Meunier on old rootstock - planted in 1968.

WINEMAKING

Oak barrels and barrels, malolactic fermentation blocked, low SO2 (38 mg/L).

Stirred 3 times.

Dosage : 0 g/L

AGEING

Aged "sur lattes" for at least 3 years.

VARIETAL

Pinot meunier 100%

TECHNICAL DATA

Production volume: 1484 bottles produced

SERVING

8/10°C

TASTING

Buttercup yellow color, with pale yellow reflections, very delicate bubbles.

Fresh mint, eucalyptus, lemon, orange peel and verbena in the nose. A Meunier that pinches on red fruits, black fruits and spices. Smooth mouthfeel, beautiful richness in the mouth, with a full and mild salty character. A wine that has everything: it is slender, round, fruity, direct, salty and has a beautiful finish. Nuances of minerality completed by a harmonious finish.



Bruno Lafon Selection

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FOOD PAIRINGS

Gravlax of salmon with citrus and herbs, turbo confit supreme with orange butter, sweet potato mousseline, medallion of tender veal and carrots sautes, marbled beef chuck steak and duck foie gras, mascarpone with condiments.



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