



# Vignobles de Champagne

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## 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 part of the cooperative until 2018, year of 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

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.

### TERROIR

Flinty subsoil, millstone.

### IN THE VINEYARD

Old Meunier on old rootstock – planted in 1968.

### WINEMAKING

Oak barrels and barrels, malolactic fermentation blocked, low SO<sub>2</sub> (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.

### 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.



### Bruno Lafon Selection

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