



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gounel Lassalle, Le Haut Belai, AOC Champagne, Effervescent Brut Nature

AOC Champagne, 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!

LOCATION

Le Haut Belai - Ludes

TERROIR

Chalk subsoil and intermediate flint, clay zone.

WINEMAKING

Oak casks and barrels : malolactic fermentation blocked, stirred 3 times.

Low SO2 (30 mg/L).

Dosage : 0 g/L

AGEING

Aged "sur lattes" for at least 3 years.

VARIETALS

Pinot Noir 50%, Chardonnay 50%

SERVING

8/10°C

TASTING

Fine bubbles dance in a satiny, pale-yellow hue with greenish yellow highlights. Fruity nose (grilled mango, red apple, lemon, pear). The attack is short and gradually rises in the mouth to take on its fullness. Rich, fresh, creamy, the fruit and minerality merge with the oak showcasing the purity of the terroir. This makes to appreciate the character expressed with precision and purity. Full and harmonious finish.

FOOD PAIRINGS

Breton lobster au gratin with lobster butter, rice risotto, pork loin confit, onion and potato puree, mushroom risotto and parmesan, veal tournedos, butternut squash with hazelnut and truffle slivers, grilled lamb chops and golden turnips, maroilles cheese

REVIEWS AND AWARDS

JAMES SUCKLING.COM

96/100

James Suckling



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

