



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 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

Plot of land shaped like Texas. It takes its name from the bleat of sheep that once grazed here. Its wine combines fruitiness (Pinot Noir) with chalky notes (Chardonnay) in a subtle woody universe (vinification in foudres and barrels).

TERROIR

Le Haut Belai and Ludes, chalk subsoil and intermediate flint, clay zone

WINEMAKING

Oak casks and barrels : malolactic fermentation blocked, stirred 3 times.
Low SO2 (51 mg/L).
Dosage : 0 g/L

AGEING

Aged "sur lattes" for at least 3 years.

VARIETALS

Pinot Noir 52%, Chardonnay 48%

TECHNICAL DATA

Production volume: 3985 bottles produced

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



Bruno Lafon Selection

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