



Champagne, Champagne Gounel Lassalle, Les Ruelles, 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

Heart of Chigny-les-Roses: the parcel «Les Ruelles» belonged to the great grandparents, Planted with Chardonnay, the vineyard is perfectly exposed, and is translated into a fine wine. It is aged in oak barrels and has a zesty finish that calls for another taste!

TERROIR

Clay

WINEMAKING

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

AGEING

Aged "sur lattes" for at least 3 years.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Production volume: 1061 bottles produced

SERVING

TASTING

Bright and dense, its color is greenish yellow with a satiny appearance. Nose of anise, menthol, fresh minerality, lemon/lime zest are prevalent. After aeration you find quince, white peach, fresh almond, white pepper / black pepper, and licorice which forms a rich concentrated and nuanced aroma. Minty freshness followed by oaky notes (blond tobacco, brioche, chamomile) in the mouth. Very fine!

FOOD PAIRINGS

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





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