Champagne, Champagne Gounel Lassalle, Dessus La Ville, 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 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 ea

PRESENTATION
Ideal plot for the «ride»: located above the village of Chigny-les-Roses, on a slope.
Its soil and subsoil are clay-limestone; the Meunier grape variety is fruity, naturally rich and endowed with great freshness. A wine for sharing and contemplation - an invitation to take time and reflect.

TERROIR
Above the city - the top of the village of Chigny-les-Roses, soils and subsoils on chalk (hard) and clay.

WINEMAKING
Oak barrels and barrels, malolactic fermentation blocked, low SO2 (25 mg/L).
Dosage : 0 g/L

AGEING
Aged "sur lattes" for at least 3 years.

VARIETAL
Pinot meunier 100%

TECHNICAL DATA
Production volume: 3835 bottles produced

SERVING
8/10°C

TASTING
Pale yellow with gold highlights, bright wine. Nose with aromas of apple, orange, quince, rose, very complex.
Mouth is clean and fresh, with just the right amount of smoothness. There is a great freshness and a naturally rich fruitiness from the topsoil to undersoil layers. Oak aging reinforces the intrinsic power of the singular chalk found in this vineyard. The result that every part is rich and harmonious, extending into a fresh, flavorful and blended finish with the fruit.

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

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