



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## 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 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

Above the city - the top of the village of Chigny-les-Roses.

### TERROIR

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%

Contains sulphites.

### 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 under-soil 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.



### Bruno Lafon Selection

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