



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION



## Champagne, Champagne Gounel Lassalle, 29 Parcelles, AOC Champagne premier cru, Effervescent Brut Nature Rosé

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 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

A number of parcels, like a number of paths are taken to create this Premier Cru Rosé, worthy of reflecting the house's convictions: fresh, accessible, imbedded with terroir and always, bringing pleasure. N.B.: The red is home-made!

### TERROIR

Blend of 2 types of soils: fluid soils (chalk) + and dense soils (clay).

### WINEMAKING

13% red wine (house-made).

Stainless steel tanks, malolactic fermentation done, low SO<sub>2</sub> (31 mg/L).

Dosage: 0 g/L

### AGEING

Aged "sur lattes" for at least 3 years.

### VARIETAL

Pinot meunier 100%

### TECHNICAL DATA

Production volume: 1680 bottles produced

### SERVING

8/10°C

### TASTING

The color is orange pink, with salmon-pink reflections. This champagne is true to its nature as a Rosé, with aromas of strawberry, tangerine, kumquat, carnation, cherry, and a few accents of spice (pepper-paprika). The taste is a fresh, plump and crisp Rosé! Raspberry, strawberry and pepper are present alongside orange and kumquat. Its mid-palate is fruity, with a nice chewiness and a long finish. There is a delicate balance between the chalky freshness and the fruitiness, delivering a slightly salty finish with spicy relief.

### FOOD PAIRINGS

Pumpkin soup and scallops, roasted cod fillet with parsnip purée, filet mignon of veal with a reduced morel sauce, beef and shiitake cassoulette, brie de Meaux



### Bruno Lafon Selection

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