



CHAMPAGNE
GOUNEL + LASSALLE
LES RUELLES

Ready to go through the vines in the heart of our vineyard?
This is Chigny-les-Roses...

The parcel «Les Ruelles» belonged to my great grandparents! Planted with Chardonnay, the vineyard is perfectly exposed, and is translated into a fine, gourmet wine. It is aged in oak barrels and has a zesty finish that calls for another taste!

Arnaud Gounel, wine-rider

APPEARANCE: Bright and dense, its color is greenish yellow with a satiny appearance.

NOSE: 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.

PALATE: In the mouth, it's clay! It sticks, it's round, rich, fresh, plump. A singular minty freshness is followed by oaky notes (blond tobacco, brioche, chamomile). The full tasting expresses the character of the soil surrounded by an oaky finesse. The full, salty and gourmet finish wants to express all the substances of the champagne in a well-curved glass.

PAIR WITH:

- + Gravlax of salmon with citrus and herbs
- + Turbot confit supreme with orange butter, sweet potato mousseline
- + Medallion of tender veal and carrots sautés
- + Marbled beef chuck steak and duck foie gras
- + Mascarpone with condiments

GRAPE VARIETIES	100 % Chardonnay + 0% Réserve		
PLOT(S) & SOIL	Les Ruelles - Chigny les Roses, clay mixed with rolled chalk		
HARVEST	2020	BOTTLING	20/05/2021
VINIFICATION	Foudres and cask, blocked FML, 3 batonnages, no racking, corking, 12.60 % vol., SO2 49 mg/L		
DOSAGE	Brut nature, non-dosed (and yet! No tension, no bitterness, totally accessible)		
PRODUCTION	1303 Bts, 50 Mags	TERROIR	Premier Cru

6 RUE NICOLAS JOBERT
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