



CHAMPAGNE
G+L
LASSALLE + TINDOCCO

DESSUS LA VILLE

This is the ideal plot for the «ride»:
located above the village of Chigny-les-Roses,
on a slope, a place difficult to tame.

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.

Arnaud Gounel, wine-rider

APPEARANCE: Pale yellow with gold highlights make this a visibly bright wine.

NOSE: The aroma has notes of apple, orange, quince compote, rose, almond, anise, fennel, orange blossom Pineapple and passion fruit play with orange zest. So many aromas creating an olfactory cocktail that ends with highlights of raspberry, amarena cherry, and cinnamon.

PALATE: The mouthfeel 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, by the solid fullness and gourmet layers observed on the palate. The result that every part is rich and harmonious, extending into a fresh, flavorful and blended finish with the fruit and the gourmet sensation remain in the mouth.

It is a wine for sharing, contemplation, and meditation, which leads to reflection.

PAIR WITH:

- + 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

GRAPE VARIETIES	100% Meunier + 0% Reserve		
PLOT(S) & SOIL	Above the city - the top of the village of Chigny-les-Roses, soils and subsoils on chalk (<i>hard</i>) and clay, hence the smoothness, and black fruits (<i>Pinote for Meunier</i>)		
HARVEST	2018	BOTTLING	19/06/2019 – bottled with cork
VINIFICATION	In oak barrels (10 hectares) et barrels (de 2.28 and 4,00 hectares), blocked MLF, low SO2 (25 mg/L)		
DOSAGE	Zero dosage (<i>and yet! Smooth, no bitterness, very easy to drink</i>)		
PRODUCTION	Bottles (3835) & Magnum (200)	TERROIR	Premier Cru

6 RUE NICOLAS JOBERT
51500 – CHIGNY-LES-ROSES – FRANCE

PHONE: +33 (0)3 26 03 43 05
INFO@CHAMPAGNE-GOANEL-LASSALLE.FR
WWW.CHAMPAGNE-GOANEL-LASSALLE.FR

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WINE - RIDER