



ESPRIT VOYAGEUR

Dive in!

This cuvée expresses the aura of our estate, our entire vineyard and the character of our three grape varieties. Here you will find our spirit: free, adventurous and sending a message of the singularity of our heritage.

Arnaud Gounel, wine-rider

APPEARANCE: it is a champagne with fine and lively bubbles, straw gold in color.

NOSE: It has delicate notes and is very nuanced - a pretty burst of aromas: honeysuckle, apricot, blackcurrant, buttercup, soft chalk, acacia, apple-almond, pear-quince. Note the honeysuckle as it represents the Pinots in this champagne. The fresh aromas of raspberries and citrus is accented by honey, hazelnut and gingerbread.

PALATE: The attack is graceful and fresh; with a nod to rich and plump fruits. A gourmet taste surrounding a fruit and spice (gingerbread, honeysuckle, and honey). And it lasts: the finish is persistent, rich and salty. This is a fresh and earthy wine.

PAIR WITH:

- + Pumpkin soup and scallops
- + Roasted cod fillet and parsnip purée
- + Filet mignon of veal with reduced morel sauce
- + Beef and shiitake cassoulette
- + Brie chesse from Meaux

GRAPE VARIETIES			
PLOT(S) & SOIL			
HARVEST		BOTTLING	
VINIFICATION			
DOSAGE			
PRODUCTION		TERROIR	

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CHAMPAGNE
**GOUNEL +
LASSALLE**
WINE-RIDER