



29 PARCELLES

A number of parcels, like a number of paths are taken to create this Premier Cru Rosé, worthy of reflecting my convictions: fresh, accessible, imbedded with terroir and always, bringing pleasure.

N.B.: The red is home-made!

Arnaud Gounel, wine-rider

APPEARANCE: The color is orange pink, with salmon-pink reflections.

NOSE: 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).

PALATE: 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.

PAIR WITH:

- + Pumpkin soup and scallops
- + Roasted cod fillet with parsnip purée
- + Filet mignon of veal with a reduced morel sauce
- + Beef and shiitake cassolette
- + Brie de Meaux

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

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WINE-RIDER