



CHAMPAGNE
G+L
LASSALLE

LES NOUES

It defies time and lightning;
it is 180 meters long and is always the first
to be harvested; I named the plot «Les Noues»
(pronounced «no»)! It is our main grape variety (Meunier)
in Chigny-les-Roses which is characterized by old vines
and vinification in oak barrels.

Arnaud Gounel, wine-rider

APPEARANCE: Buttercup yellow color, with pale yellow reflections, a small train of very delicate bubbles.

NOSE: You first catch the mentholated freshness (fresh mint, eucalyptus), followed by lemon, orange peel and verbena in the background. A Meunier that pinches on red fruits, black fruits and spices. It prepares us for a very delicate wine by the progressive blossoming of its aromas (quince, infusions, meadow flowers marzipan, tangerine) all in finesse.

PALATE: With a smooth mouthfeel, this is a parcel that offers a chewy, beautiful richness in the mouth, with a full and mild salty character. A wine that has everything: it is slender, round, fruity, direct, salty and has a beautiful finish. The oak barrel aging complements and enhances the qualities of the soil layers below the surface which bring out the delicate fruit flavors. Exotic elegance rubs shoulders with a more earthy sensation, and with nuances of minerality completed by a harmonious finish. We find delicacy and purity as a signature of wine making that serves the terroir, the vine, and the wine.

PAIR WITH:

- + Gravlax of salmon with citrus and herbs
- + Turbo 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			
PLOT(S) & SOIL			
HARVEST		BOTTLING	
VINIFICATION			
DOSAGE			
PRODUCTION		TERROIR	

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WINE-RIDER