



CHAMPAGNE
G+L
LASSALLE

LES AMIS LES CHAMPS

Voici la traduction en anglais :

"Do we change the size? Two grape varieties and two pruning systems on the same plot: up and down! This cuvée fully illustrates the potential of the terroir, where clay and chalky horizons bring an elegant structure and a remarkable balance between power and finesse. A testament to 30 years of meticulous viticultural work, it reveals all the richness of the unique soil of the Grande Montagne de Reims."

Arnaud Gounel, Wine-Rider

APPEARANCE Pale yellow with greenish reflections, bright and lively, evoking a vibrant freshness. The effervescence is energetic, with a persistent mousse that expresses itself differently depending on the glass used.

NOSE Rich and complex, combining the clayey typicity of the terroir with fruity and spicy aromas. Initial notes: Cherry, grapefruit, bramble berries, accompanied by a mentholated freshness. Evolution towards exotic floral notes: jasmine, bergamot, and orange blossom. Well-integrated woody nuances, enhancing the aromatic depth.

PALATE Attack: Bold and lively, with beautiful mineral freshness. Texture: Juicy and enveloping, typical of the H4 and H5 horizons of the soil, offering a subtle chew and elegant patina. Aromas: Candied lemon and anise, balanced by ripe fruits (pressed apple, sweet orange). Spicy framework with hints of licorice, ginger, and white pepper. Finish: Long and harmonious, marked by delicate bitterness and a touch of light tobacco. Smoky notes and fresh herbs (basil, tarragon) extend the tasting.

PAIR WITH

- + Comté (9 and 24 months) for a perfect pairing.
- + Parmesan, révélant une belle salinité.
- + Smoked salmon and lemon, successful classic pairings.
- + Shellfish in Provençal sauce or Italian style (octopus, confit fennel).
- + Avoid cream-based preparations.
- + Lime chocolate, candied orange peel, and mint chocolate resonating with citrus vibrations.

GRAPE VARIETIES	60% Pinot Noir + 40 % Meunier + 0 % Réserve		
PLOT(S) & SOIL	Les Amis Les Champs – Chigny-les-Roses Limestone clays on slope colluvium		
HARVEST	2020	BOTTLING	21/05/2021 Print on cork
VINIFICATION	Foudres & cask (10 hL) & 2.28 hL) + blocked FML + SO2 (42 mg/L)		
DOSAGE	Brut nature, non-dosed (And yet ! No tension, no bitterness, totally accessible)		
PRODUCTION	1027 Bts, 0 Mag!!!	TERROIR	Premier Cru Montagne de Reims

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