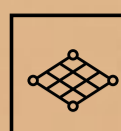


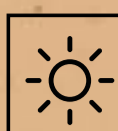
LES AGNEAUX



Area : 26,97 A



Planting : 1987



Exposure : East-West

+ BLEND

100% MEUNIER

+ BOTTLING

08/06/2022 2021

+ VINIFICATION TECHNIQUES



IN OAK BARRELS AND BARRELS (10 HL)
With a gentle long toast and subtle oak imprint.



NO MALOLACTIC FERMENTATION



9 MONTHS OF LEES AGING WITH THREE BÂTONNAGES
Carried out on "fruit days" according to the lunar calendar.



AGING ON NATURAL CORK
For at least 3 years.



RACKED BY GRAVITY
With minimal use of sulfur to preserve the purity of the aromas.



PRECISE DISGORGEMENT AND METICULOUS FINISHING
Under black clip and premium cork.

+ TERROIR(S) & PLOT IN CHIGNY-LES-ROSES



Soil & sub-soil

DRY CHALK AND CLAY COLLUVIUM

Offering remarkable saline tension and vibrant energy.



Climate

COOL AND OPTIMAL CONDITIONS

For a complex and vibrant expression.



Specificities

MID-PLAIN TERROIR

With clay-dominant soil over dry chalk.

+ DOSAGE

BRUT NATURE

Zero dosage, to enhance tension and minerality.

+ AVAILABILITY

**2307 BTLS.
50 MAG.**



IT'S A PEACEFUL PLACE, AS IT OVERLOOKS THE VILLAGE OF CHIGNY-LES ROSES...

This is the right location to chill out. The vineyard is planted with 100% Meunier vinified in barrels, sealed with a natural cork once on lees.

A tasty invitation to meditate!

APPEARANCE :

Bright pale gold with crystal reflections, radiating a striking freshness.

NOSE :

Initial iodized and fresh notes evoke the saline minerality of the terroir. Elegant aromas of buttered lemon, sweet orange, grapefruit, and acacia blossom unfold, evolving toward deeper nuances of truffle, curry, and soft spices, giving remarkable depth and complexity.

PALATE :

Attack : Lively and tense, carried by a marked salinity.

Texture : Ample and refined, revealing a harmonious progression toward flavors of baked apple, medlar, and spices (saffron, curry).

Finish : Long and digestible, elevated by smoky touches and a subtle astringency that enhances the saline sensation.

The complexity expands beautifully after decanting, revealing sophisticated secondary aromas.

PAIR WITH :

- + Gravlax of salmon
- + Turbot supreme confit with orange butter
- + Sweet potato mousseline

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GOUNEL + LASSALLE

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