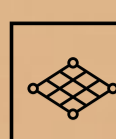
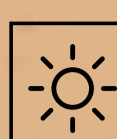


LES RUELLES

 Area: 20,10 A

 Planting: 2002

 Exposure: North-South

+ BLEND

100% CHARDONNAY

+ BOTTLING

08/06/2022 2021

+ HARVEST

+ DOSAGE


BRUT NATURE

Zero dosage, to enhance tension and minerality.


+ AVAILABILITY

1827 BTLS.


+ VINIFICATION TECHNIQUES

 **IN OAK BARRELS (10HL) AND BARRELS (2.28 AND 4.00 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

BROWN CALCAREOUS SOIL
Over heterogeneous tertiary colluvium.

 Climate

UPPER CHALK CREST SLOPE
Medium incline.

 Specificities

A PARCEL LOCATED ON A WIDE CHALK CREST SLOPE FORMING A GENTLE, UNIFORM GLACIS (EROSIONAL SURFACE)

Where clay-dominant hillside colluvium has gradually settled.



READY TO GO THROUGH THE VINES IN THE HEART OF OUR VINEYARD?

THIS IS CHIGNY-LES-ROSES...

The parcel "Les Ruelles" belonged to my great grandparents!

Planted with Chardonnay, the vineyard is perfectly exposed, and is translated into a fine, gourmet wine. It is aged in oak barrels and has a zesty finish that calls for another taste!

APPEARANCE:

Bright and dense, its color is greenish yellow with a satiny appearance.

NOSE:

Anise, menthol, fresh minerality, lemon/lime zest are prevalent. After aeration you find quince, white peach, fresh almond, white pepper / black pepper, and licorice which forms a rich concentrated and nuanced aroma.

PALATE:

In the mouth, it's clay! It sticks, it's round, rich, fresh, plump. A singular minty freshness is followed by oaky notes (blond tobacco, brioche, chamomile). The full tasting expresses the character of the soil surrounded by an oaky finesse. The full, salty and gourmet finish wants to express all the substances of the champagne in a well-curved glass.

PAIR WITH:

- + Gravlax of salmon with citrus and herbs
- + Turbo confit supreme with orange butter, sweet potato mousseline
- + Medallion of tender veal and carrots sautes
- + Marbled beef chuck steak and duck foie gras, mascarpone with condiments

 Join us on Instagram

 Book a visit

CHAMPAGNE
GOUNEL + LASSALLE

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