



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	100% Meunier + of which 13,33% red wine (<i>house</i>) + 0% Reserve		
PLOT(S) & SOIL	from the whole of our terroir		
HARVEST	2018	BOTTLING	18/06/2019
VINIFICATION	Stainless steel tanks (<i>blending</i>), MLF done, Low SO2 (31 mg/L)		
DOSAGE	Zero dosage (<i>and yet! Smooth, no bitterness, very easy to drink</i>)		
PRODUCTION	Bottles (1680)	TERROIR	Premier Cru

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CHAMPAGNE
**GOUNEL +
LASSALLE**
WINE-RIDER