



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 sautes
- + Marbled beef chuck steak and duck foie gras, mascarpone with condiments

GRAPE VARIETIES	100% Meunier + 0% Reserve Old Meunier on 420a (old rootstock) – planted in 1968		
PLOT(S) & SOIL	Les Noues – Chigny-les-Roses, flinty subsoil, millstone		
HARVEST	2018	BOTTLING	19/06/2019 – bottled with cork
VINIFICATION	In oak barrels (10 hectares) and barrels (2.28 and 4.00 hectares), blocked MLF, low SO2 (38 mg/L), stirred 3 times		
DOSAGE	Zero dosage (and yet! Smooth, no bitterness, very easy to drink)		
PRODUCTION	Bottles (1484) & Magnum (200)	TERROIR	Premier Cru

6 RUE NICOLAS JOBERT
51500 – CHIGNY-LES-ROSES – FRANCE

PHONE: +33 (0)3 26 03 43 05
INFO@CHAMPAGNE-GOUNEL-LASSALLE.FR
WWW.CHAMPAGNE-GOUNEL-LASSALLE.FR

CHAMPAGNE
**GOUNEL +
LASSALLE**
WINE-RIDER