



TERRE D'ANCÊTRES

Attached to our land, to our values, to our family heritage, I have chosen an ancestral method, the vinification in barrels, to respect our Premier Cru land.

We blend the 3 grape varieties representative of our vineyard; to always better «transcend my roots».

Arnaud Gounel, wine-rider

APPEARANCE: Under the influence of Chardonnay, the color is pale yellow with pale yellow-green reflections.

NOSE: The first nose is subtle (toasted bread, fresh citrus notes, lemon). We salivate in advance! There are notes of flowers (peony, buttercup) and a very fresh sensation, like the scent of the first drops of rain when we are in the vineyard. With a lemony frame, the buttery side arrives: a fresh meringue!

PALATE: The attack has light oak influence; it skates more than it's woody (desired by Arnaud). It is an invitation to the sun: the exotic fruits (passion fruit, pineapple, mango, peach, apricot) are subtle. Without any sensation of sugar, this is a pure and clean wine. Made from the high quality of the soil layers beneath the surface (well-integrated and blended). The creamy finish fills us with elegance and delicacy in an exotic tone. Delicious!

PAIR WITH:

- + Fine de claire oysters
- + Sushi and chirashi with exotic juice
- + Sea Bream Ceviche with Matcha tea
- + Cod, seaweed gnocchi, spinach, lemon verbena sauce
- + Goat's milk mousse, fleur de sel, sliced macadamia nuts
- + Fresh, warm, petite round of goat cheese

GRAPE VARIETIES	33% Meunier + 33% Pinot Noir + 33% Chardonnay + 0% Reserve		
PLOT(S) & SOIL	The representation of the village of Chigny-les-Roses Blend of 2 types of soils: fluid soils (<i>chalk</i>) + and dense soils (<i>clay</i>).		
HARVEST	2018	BOTTLING	18/06/2019
VINIFICATION	In oak barrels (10 hectars) and barrel (2,28 hectars), MLF done, low SO2 (34 mg/L), no racking, stirred 3 times, for a concentration of wines without oxidation		
DOSAGE	Zero dosage (<i>and yet! Smooth, no bitterness, very easy to drink</i>)		
PRODUCTION	Bottles (4377) & Magnum (200)	TERROIR	Premier Cru

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WINE-RIDER