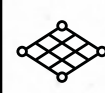


LOUNGE N°3



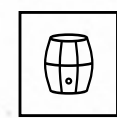
Crafted from a mosaic of tiny plots on our Chigny-les-Roses terroir.

+ BLENDED

100% MEUNIER

Neutral white alcohol (96% ABV)

+ VINIFICATION TECHNIQUES



IN 228 L WOOD BARRELS

One used from the red region and the other from the white region.



MATURED IN WOOD BARRELS

For 4 years.

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



Soil & subsoils

CLAY-LIMESTONE SOILS AND A PURE CHALK SUBSOIL

The vines draw their finesse, freshness and minerality from this.



Climate

TEMPERATE OCEANIC CLIMATE

Cool winters and moderately warm summers, conducive to slow and gradual ripening of the grapes.



Specificities

BLEND OF FRESH GRAPE JUICE AND ALCOHOL

Wine distillate, neutral white alcohol to preserve the expression of the fruit.

+ AVAILABILITY

800 BTLS.

+ BOTTLING

20/12/2025

+ HARVEST

2021



THIS FLASK IS A COMPASS IN MY TRAVELS:

It is the anchor of my roots, the memory of my land. To take this Champagne ratafia with you is to always have a little bit of the Champagne region with you!

APPEARANCE:

This ratafia has a beautiful, deep amber color with golden-yellow highlights. Its appearance is luminous and fluid.

NOSE:

Orange, caramel, nougat, orange blossom, mandarin, flowers, nuts (plum, prune), praline, baked apple...

PALATE:

The palate is rich and fresh, with a fleshy, rounded fruitiness, supported by a just-right orange acidity. The whole is elegantly blended by careful work in the woods and in the spirit of ageing over time. The patina and depth of the palate are relayed in a full, flavorful finish. High gastronomic potential!

PAIR WITH:

- + With a wedding cake!
- + Robust Roquefort
- + Country Ham
- + Fig tart

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GOUNEL + LASSALLE

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