

CHAMPAGNE
G+L
GOUNEL + LASSALLE

LOUNGE N°1

RATAFIA CHAMPENOIS

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!

Arnaud Gounel, wine-rider



APPEARANCE: This ratafia has a beautiful deep amber color with golden with luminous, golden-yellow reflections.

NOSE: Orange, caramel, nougat, orange blossom, mandarin, flowers, plums, with praline and baked apple breaking through.

PALATE: At first contact, the mouthfeel is rich and fresh, tasting of plump fruit supported by an orange acidity. The full flavor is elegantly blended by a careful oak aging with the spirit of a maturation over time. The depth of the palate concludes with a full, tasty finish that has high gastronomic potential!

PAIR WITH:
+ With a pièce montée!

GRAPE VARIETIES	100% Meunier (50% white et 50% red) + IGP Ratafia champenois		
HARVEST	2018	BOTTLING	01/03/2022
VINIFICATION	In oak barrels (2.25 hectars for the white and 2.25 hectars for the red) + 25mg/L of SO2		
PRODUCTION	In 50 cL bottles (900 ex.)	ALCOHOL RATE	18% volume alcohol

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