



# 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

<b>GRAPE VARIETIES</b>			
<b>PLOT(S) &amp; SOIL</b>			
<b>HARVEST</b>		<b>BOTTLING</b>	
<b>VINIFICATION</b>			
<b>DOSAGE</b>			
<b>PRODUCTION</b>		<b>TERROIR</b>	

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CHAMPAGNE  
**GOUNEL + LASSALLE**  
WINE-RIDER