



# ESPRIT VOYAGEUR

## Dive in!

This cuvée expresses the aura of our estate, our entire vineyard and the character of our three grape varieties. Here you will find our spirit: free, adventurous and sending a message of the singularity of our heritage.

*Arnaud Gounel, wine-rider*

**APPEARANCE:** it is a champagne with fine and lively bubbles, straw gold in color.

**NOSE:** It has delicate notes and is very nuanced - a pretty burst of aromas: honeysuckle, apricot, blackcurrant, buttercup, soft chalk, acacia, apple-almond, pear-quince. Note the honeysuckle as it represents the Pinots in this champagne. The fresh aromas of raspberries and citrus is accented by honey, hazelnut and gingerbread.

**PALATE:** The attack is graceful and fresh; with a nod to rich and plump fruits. A gourmet taste surrounding a fruit and spice (gingerbread, honeysuckle, and honey). And it lasts: the finish is persistent, rich and salty. This is a fresh and earthy wine.

## PAIR WITH:

- + Pumpkin soup and scallops
- + Roasted cod fillet and parsnip purée
- + Filet mignon of veal with reduced morel sauce
- + Beef and shiitake cassoulette
- + Brie chesse from Meaux

<b>GRAPE VARIETIES</b>	58% Meunier + 25% Pinot Noir + 17% Chardonnay + of which 29% from reserve <i>(same base as the main blend)</i>		
<b>PLOT(S) &amp; SOIL</b>	All our parcels – beautiful eroded chalk, silt & clay		
<b>HARVEST</b>	2018	<b>BOTTLING</b>	18/06/2019
<b>VINIFICATION</b>	Stainless steel tanks, MLF done, Low SO2 (25 mg/L)		
<b>DOSAGE</b>	Zero dosage <i>(and yet! Smooth, no bitterness, very easy to drink)</i>		
<b>PRODUCTION</b>	Bottles (9384), Magnum (200) & Jeroboam (49)	<b>TERROIR</b>	Premier Cru

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WINE-RIDER