

# Champagne AR Lenoble Vintage `Blanc de Noirs` 2013



## Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

## Producer

Armand-Raphael called the house Lenoble because "Champagne is the noblest of all wines, Champagne Lenoble, the noble Champagne." AR Lenoble has earned the respect of many in the wine world under the continued stewardship of sister-and-brother team Anne and Antoine Malassagne who run 18 hectares throughout Champagne. Focussing on sustainability, the vineyards of AR Lenoble have been certified HVE (Haute Valeur Environnementale), one of the first Champagne Houses to be do. Beehives were introduced into the vineyards of the domaine a decade ago, a testament to their commitment to biodiversity.

## Tasting Notes

This vintage Blanc de Noirs uses Pinot Noir grapes from the Premier Cru vineyard in the village of Bisseuil. Shows the deep golden tints characteristic of Pinot Noir matured for many years in the cellars. The palate has rich fruits in abundance, a creamy mousse balanced by a fine acidity and hints of toasty vanilla finishing long and elegant finish.

## Food

Those who love powerful, heady Champagnes will enjoy it as an aperitif. But it will also excel with fried mushrooms or white meat cooked in sauce with a simple purée.

### Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Not Set
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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