

Champagne AR Lenoble Brut Gift Box N.V.



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.

Tasting Notes

This is an elegant Champagne with a dominance of Grand Cru Chardonnay from the Côte des Blancs providing soft nutty flavour with fine bubbles and a fruity nose. Fresh acidity complements the brioche and baked apple pie notes which can be tasted long into the finish. Some of the reserve wine was aged in magnums which is considered to be the best format for ageing Champagne as it slows oxidation and results in more complexity.

Food

Serve chilled as an aperitif or alongside caviar or smoked salmon.

Technical Information

Country	France
Region	Champagne
Grape(s)	
Type	Sparkling
Style	Crisp
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

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



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