

# Champagne AR Lenoble Grand Cru `Blanc de Blancs` `Mag Series` 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.

## 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

Produced entirely from Grand Cru Chardonnay from vineyards in the village of Chouilly, aged in the cellars for a minimum of four years and includes 35% reserve wine. Golden colour with the greenish tints so typical of a Blanc de Blancs, with extremely fine bubbles and delicate foam. On the nose the first impression is floral, followed by rich aromas of white fruit. Buttery and round on the palate, with a very long lasting finish.

## Food

Wonderful aperitif, it will also be divine with fine, light dishes such as seafood or sushi.

### Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12.5%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Not Set	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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