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 now 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
Region	Champagne
Grape(s)	Chardonnay (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

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk