Champagne AR Lenoble Rosé Terroirs Mag 14 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

Made from a blend of 93% Charonnay from Granc Cru vineyards in Chouilly and 7% 1er Cru Pinot Noir. Delicate salmon pink in colour, with fine bubbles, a light sparkling mousse and a fruity nose, with scents of red fruits. Elegant, rounded, light and well balanced on the palate.

Food

Perfect on its own as an aperitif or with caviar or smoked salmon.

Technical Information

Country	France	Dry/Sweet Style	Bone dry	
Region	Champagne	Alcohol Content	12.5%	
Grape(s)	Chardonnay (93%)	Closure Style	Cork	
	Pinot Noir (7%)	Organic/Biodynamic	No	
Туре	Sparkling		Milk:	No
Style	Fizz	Allergens	Egg:	No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian:	Yes
Body Style	Medium bodied		Vegan:	Yes
Sustainable	Yes-certified sustainable			
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