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 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

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
Region	Champagne
Grape(s)	Chardonnay (93%) Pinot Noir (7%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
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:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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