

Champagne AR Lenoble Brut Intense `Mag 17` 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

This is an elegant Champagne with a dominance of Pinot Noir from the premier cru vineyards of Bisseuil and Pinot Meunier of Damery with a touch of Grand Cru Chardonnay from the Côte des Blancs, with 40% reserve wine which when blended provides 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

The perfect aperitif and accompaniment to canapés

Technical Information

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|--------------------|---|
| Country | France |
| Region | Champagne |
| Grape(s) | Pinot Meunier (40%) Pinot Noir (40%) Chardonnay (20%) |
| 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: No Egg: No |
| Vegetarian/Vegan | Vegetarian: Yes Vegan: Yes |



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