



**AR LENOBLE
GRAND CRU BLANC DE BLANCS
CHOUILLY**

**100% Chardonnay from the Grand Cru village of
Chouilly**

Base wines from the 2014 harvest

Vins de réserve: 35%

Proportion de vins sous bois: 20%

Dosage: 5 g/l

Serving Temperature: 10° - 11°C

**Food Pairings: poisson grillé, crustacés, langoustines
sauce sucrée salée, queues d'écrevisses sautées au
curry, soufflé au fromage**



www.champagne-arlenoble.com
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Vinum

17.5/20

Leather, pastry, vanilla, toasted notes and even a hint of coffee; intense and compact on the palate, very spirited with an impressive, spicy finish picking up the aromas from the bouquet with a discreet bitter touch. A wine of character.

Tyson Stelzer's Champagne Guide 2016-2017

94/100

Classic Chouilly, a showcase for the rounded, buttery presence and glowing yellow mirabelle plum and golden delicious apple opulence of the village, accurately controlled by well-defined acid line, soft, rounded chalk minerality and the subtle, creamy texture of barrel vinification. It's expertly crafted.

Falstaff

95/100

Bettane et Desseaveu Guide 2017

16/20

Jancis Robinson

17/20

Fresh with greenery on the nose. Racy and lively. Still quite young but should really bloom with time.

La Revue du Vin de France Guide 2017

15.5/20

Led by Anne and Antoine Malassagne, AR Lenoble is making sparks fly with its range of high quality wines. A careful approach to viticulture and vinification and partial élevage sous bois produce precise wines, notably their range of blanc de blancs from the Grand Cru village of Chouilly.

Wine Spectator

90/100

Fresh and open-knit, this accessible version shows flavors of Gala apple, candied ginger, biscuit and spice that become more subtle on the finish.

Wine Enthusiast

91/100

This is a very lively wine with a creamy mousse. The wine is towards dry, bringing out great white and citrus fruit flavors with a burst of tangy acidity.

Guénaël Revel

17/20

A champagne made from chardonnay more *gourmand* than mineral which easily finds its place at the table.