



Wijnfiche

## **Michel Arnould – Blanc de Noirs G.C. – Brut | Champagne France (CHAMPAGNE) –**

### **Domain**

#### **Michel Arnould**

The history of the estate dates back to the late 19th century. Back then, the Lefevre family was only engaged in vineyard work and sold grapes to other Champagne houses in Verzenay. In the 1930s, Henri Lefevre decided to produce and bottle Grand Cru Champagne himself for the first time. This tradition continued by his granddaughter Françoise, and when she married Michel Arnould, the domain's name was also renamed. Under their reign, the domain continued to expand and links were forged for Champagne to break through internationally. Today, Michel's son Patrick and son-in-law Thomas continue the family tradition. As the 6th generation, they still guarantee the production of Champagnes of the highest level!

### **Vinification**

A Blanc de Noirs Grand Cru, this cuvee is the pure expression of Pinot Noir grown on the Grand Cru terroir of Verzenay.

### **Taste**

Pale gold in color with a thick stream of creamy bubbles. A rich nose filled with notes of yellow peach, cassis and chalk. The palate is very fruity and rich, with notes of white peach and cassis, and it citrusy finish. Dosage 8 g/l.

### **Food pairing**

Pork | Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Pinot Noir (100%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Light fresh dry



