

## **Michel Arnould – Terre de Blancs G.C. Millésime 2018 | Champagne France (CHAMPAGNE) – 2018**

### **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**

This Champagne is produced with Chardonnay grapes sourced from the Grand Cru vineyards located in the lieux dits "Les Potences" and "Les Corettes."

### **Taste**

Terre de Blancs 2018 is a vintage blanc de blancs from Michel Arnould, made exclusively with Chardonnay grapes. It boasts lively yet fine bubbles, a nose of white stone fruit and toasted rolls. The wine has an elegant texture, relevant acidity, and a long, fruity, and complex finish with autolytic undertones.

### **Food pairing**

Oysters | Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Chardonnay (100%)

Viticulture: Sustainable/HVE

Serving temperature: 7-10°C

Taste profile: Complex dry

