



AR LENOBLE BRUT NATURE DOSAGE ZERO

25% Chardonnay from the Grand Cru village of
Chouilly

30% Pinot Noir from the Premier Cru village of
Bisseuil

45% Pinot Meunier from Damery in the Marne Valley

Base wines from the 2012 harvest

Vins de réserve : 35%

Proportion de vins sous bois: 18%

Dosage: 0g/l

Serving Temperature: 9° - 10°C

Food pairings: carpaccio de poissons, Saint-Jacques,
huitres



Bettane et Desseuve Guide 2017

16.5/20

COUP DE CŒUR

Aperitif by its lack of dosage but racy in its powerful, full-bodied and terribly elegant finish.

Vinum

17/20

A characterful, immensely spicy sparkling wine, well-structured, very ripe, dense and long with a tart but not disruptive bitter note in the finish. A wine for connoisseurs.

Jancis Robinson

16.5/20

Fresh and light. Like a feather waved on a cheek.

Wine Spectator

90/100

Subtle and smoky, this well-balanced version offers a soft and creamy mousse that carries hints of poached pear, candied orange zest and ground ginger

La Revue du Vin de France Guide 2017

15.5/20

COUP DE CŒUR

A zero dosage champagne perfectly mastered (which is not always the case), with a mouth that's tonic but very full. Refreshing yet sitting on a beautiful complexity.

Guénaël Revel

16/20

Very tense, very mineral, very white in the aromas (chalk, pear, apple, fresh hazelnuts), this cuvée remains *gourmande* thanks to an effervescence well-constructed by time that confers fullness and length. The purity pervades the tasting until the final note with great success. Pair with a plate of oysters.

Wine Enthusiast

90/100

With zero grams of residual sugar, this wine is as dry as it gets, relying on the ripe fruit to balance the intense acidity.

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