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The vineyards of Champagne AR Lenoble have been certified **Haute Valeur Environnementale** since September 2012 in recognition of 20 years of sustainable practices in the vineyard:

- Zero use of chemical fertilizers
- Practically zero use of any herbicide
- Drastic limitations on phytosanitary inputs to fight powdery mildew and downy mildew
- A special focus on biodiversity with the introduction of hedges, orchards, slopes, trees and walls in addition to 70,000 honey bees from which the estate makes a limited amount of honey

## AR LENOBLE CUVÉE RICHE

**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: 32g/l**

**Serving Temperature: 9° - 10°C**

**Food Pairings: Foie gras, roasted chicken, Thai som yam, fromages de chèvre, Comté 36 mois**