



AR LENOBLE INTENSE

30% Chardonnay from the Grand Cru village of Chouilly

35% Pinot Noir from the Premier Cru village of Bisseuil

35% Pinot Meunier from Damery in the Marne Valley

Base wines from the 2013 harvest

Vins de réserve: 30%

Proportion de vins sous bois: 25%

Dosage: 5g/l

Serving Temperature: 9° - 10°C

Food pairings: Tuna sashimi, tapas, antipasti



Bettane et Desseave Guide 2017

16.5/20

Jancis Robinson

16.5/20

Dark colour but a little light on the nose. Great balance on the palate. Slightly frivolous – in a good way!

Wine Spectator

91/100

A lively, mouthwatering Champagne, this is a well-balanced crowd-pleaser, with notes of pastry dough, crushed black currant, kumquat and fresh ginger. Firm finish. Drink now through 2019.

La Revue du Vin de France Guide 2017

15/20

Straightforward and flavourful, this wine is not lacking in complexity, especially thanks to its selection of reserve wines carefully chosen and kept in barrels.

Tyson Stelzer's Champagne Guide 2016-2017

93/100

An impeccably crafted champagne from noble fruit sources. Offers sensational value for money, declaring integrity in an accurate palate line and impressive persistence.

Falstaff

91/100

Apéritif

The AR Lenoble style could be described as elegant with a delicate balance between ripe, creamy and rich fruit character.

Wine Review Online

Assuming the role of winemaker at the tender age of 28, Antoine Malassagne has imbued AR Lenoble with a very precise point of view. The essence of his philosophy, at its most basic level, is to highlight the winery's grand cru chardonnay vineyard in Chouilly at nearly every turn. If ever there was a time to raise a glass of bubbly in celebration, Antoine Malassagne of AR Lenoble has earned it.

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