



ARLENOBLE
Champagne

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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 PREMIER CRU BLANC DE NOIRS VINTAGE 2012

100% Pinot Noir from the Premier Cru village of
Bisseuil

Proportion de vins sous bois : 35%

Dosage: 5 g/l

Serving Temperature: 11° - 12°C

Food Pairings: viande blanche, volaille, lotte au safran,
risotto aux champignons, ris de veau à la grenobloise,
vieux cheddar