



## AR LENOBLE LES AVENTURES GRAND CRU BLANC DE BLANCS

100% Chardonnay from the Grand Cru village of  
Chouilly

A distinct blend of vintages 2002 and 2006 coming  
from the same single vineyard in Chouilly known as  
“Les Aventures” (size = half of one hectare)

Proportion de vins sous bois: 22%

Dosage: 3g/l

Serving Temperature: 11° - 12°C

Food pairings: Volaille aux cèpes, poissons aux épices  
douces



AR LENOBLE  
Champagne

**La Revue du Vin de France**

**16,5/20**

**Numéro Special Champagne - The best of Champagne  
150 wines to discover immediately**

The velvety, vinous and long expression of this parcel  
from Chouilly is born from the assemblage of 2002 and  
2006, partially vinified in barrels. Gorgeous.

**Bettane et Desseave Guide 2017**

**17/20**

**Tyson Stelzer's The Champagne Guide 2016-2017**

**93/100**

Blended only from seasons released as vintages in their  
own right, the philosophy of ‘The Adventures of Lenoble’  
is to showcase what a small terroir in Chouilly can  
produce in top years. Quite a quest it is, engineered and  
structured with a scaffold of Chouilly tension, amplified  
by barrel fermentation. It’s softened and toned a little  
since its release, exemplified by another couple of years  
on tirage under cork, its tense, coiled acidity still well  
defined, though now calm and integrated, and the classic  
yellow fruits of Chouilly now further progressed on their  
journey towards toast, roast nuts, green olives and  
coffee beans. Wood work is the most pronounced of any  
Lenoble cuvee, in notes of savoury, spicy charcuterie  
complexity and a creamy texture of gentle phenolic grip,  
yet it upholds its poise and characterful definition. This is  
a powerful and formidable experience for the  
adventurous, yet never heavy or broad, promising that  
the journey will continue for some years yet. It’s main-  
course ready, and deserves to be served a little warmer,  
in large glasses.

**Wine Spectator**

**92/100**

A harmonious Champagne, showing a fine interplay  
between the ripe white peach, Gala apple and baked  
pineapple fruit notes, accented by savory hints of  
salted nut, biscuit and smoke. Lacy in texture, with a  
tightly knit, citrusy finish. Drink now through 2020.

**Apéritif**

Les Aventures is a single vineyard champagne with 3  
grams of dosage, a blend from vintages 2002 and 2006.  
Rich and complex with flavors of biscuit and brioche, a  
great mouthfeel and a mineral, creamy finish. The AR  
Lenoble style could be described as elegant with a  
delicate balance between ripe, creamy and rich fruit  
character.

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