



AR LENOBLE NEWSLETTER 3rd July 2017

No Vintage 2016 for Chouilly, but a Vintage for Bisseuil

After many tastings of the 2016 *vins clairs*, we concluded that both the quality of Pinot Meunier from Damery and Chardonnay from Chouilly was very good. In the case of the latter, however, it was not significant enough for us to declare a Grand Cru Blanc de Blancs Chouilly Vintage 2016.

On the other hand, several parcels of Pinot Noir from Bisseuil revealed a strong character, combined with a nice acidity, to allow us to place 10 000 bottles of Premier Cru Pinot Noir Bisseuil Vintage 2016 in our cellars last week, thus concluding our bottling season.

The vats are now empty, the *foudres* and *fûts* are filled with our *réserve perpétuelle*, and we're looking forward to the next harvest!

A First Look at the 2017 Viticultural Cycle

Spring 2017 looked nothing like Spring 2016!

We all remember the incredibly wet Spring 2016 when the earth was so saturated that it was very difficult to work in the vineyards, and ultimately favoured the development of downy mildew. In 2017, after a relatively dry winter, we had very little rain as of March followed by a heat wave defined by extremely high temperatures in May and June.

The vegetation woke up very early this year enabling frost damage to occur. The night between 19th and 20th April reserved a bad surprise for many *vignerons* and the so-called "frosty" parcels suffered. During the following days, damage was assessed enabling us to conclude an estimated loss of between 10% and 15% this year. This is certainly a real loss but does not call into question the fact that we will still have a harvest,

especially since the climatic conditions in May and June were favorable to the vine's development with lots of heat and dryness. Flowering took place around June 5th under optimal conditions.

Moreover, for more than 15 years, we have allowed the grass to grow in between the vines, combing and plowing on the surface to control the growth, but we have also found that the grass competes with the vine and can make it "suffer". To overcome this difficulty, we have been carrying out "organic" treatments of fertilizers and foliar micro-nutrients that strengthen the immunity of the plant and the root system for more than five years now.

At this time, the vine is healthy - not affected by mildew or powdery mildew - and the quantity of grapes per vineyard suggests a reasonable yield without too much abundance.

The date of flowering and a number of warm days suggest a beginning of the harvest in late August or early September. To be continued.



In Praise of our « loge » in the vineyards!

In 1947, Anne and Antoine's grandfather, Lucien Méa, a vigneron in the commune of Bisseuil, decided to build a shelter in the middle of his vineyards. **This hut is one of the 120 lodges registered in 2012 by the Parc Naturel Régional de Champagne.**

Doesn't every child dream of a cabin in the woods or in a far corner of the garden? As children, it is the place where we dream and where we play.

This cabin, known as a "Loge", was the "second home" of our grandfather. Vines require care – and meticulous daily monitoring, and our grandfather watched over his vineyards from here. This loge was a real convenience for him, especially since he lived at a time when people traveled a lot on foot or on bicycle, as mechanization

was non-existent. This cabin allowed him to store his tools and take shelter from the weather. It also had an underground tank which allowed him to store rainwater in order to better take care of his vineyards.

Unfortunately, under the pressure of mechanization and the inflation of the price of land, the majority of these lodges have been destroyed or abandoned. They are nevertheless a real link to our region and to our history, contributing to the identity of the landscapes of the vineyards of Champagne.

Thus, being sensitive to biodiversity and out of respect for the landscapes of the Champagne region and its history, we decided to renovate our lodge last winter.

Our lodge in Bisseuil is now the ideal place for convivial moments in the heart of the vineyard, very often accompanied by dishes such as **pâté en croûte** (ou **pâté-croûte en champenois**), a "*charcuterie pâtissière*" of pâté cooked inside a puff pastry.

All friends of AR Lenoble are invited to discover this rare jewel with us at your earliest convenience - by appointment of course - and accompanied by some lovely bottles of champagne!



AR Lenoble is in full motion !

Although Maison AR Lenoble was founded in 1920, our buildings in Damery date back to 1772, that is to say seventeen years before the French Revolution. Major renovations are currently taking place at the house.

The renovation of our house is centered around a professional tasting room, a living room and a dining room, but also, and above all, around **a kitchen which will become a centre of life and a place for sharing.**

The kitchen has been designed with a central cooking station to allow us to prepare simple dishes in front of our guests. A **plancha** and a **rôtisserie** will be the main tools we use to cook tuna steaks, jumbo prawns and farm-raised chicken.

The products cooked will be products of the season, of terroir, and of quality. Our idea is to show that the Champagne is even better when it's enjoyed in a warm setting accompanied by simple dishes.

The menus will be organized around large plates meant to be shared on a high kitchen table made of wood, accompanied by several different wines from AR Lenoble. We will expect you to amuse yourself by discovering **the specific food pairing that best corresponds to what you like.**

To be continued in September!



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