



LENOBLE

Champagne

Grand Cru - Blanc de Blancs

“The expression of the rarest of Chardonnays,
the character of a great terroir: Chouilly”



- Grape varieties and origin -

- GRAPE VARIETIES: 100% Chardonnay from Chouilly, one of the 6 villages classed as a Grand Cru in the Côte des Blancs (100%)

- HARVEST YEAR : 2005-2006

- PROPORTION OF WINES IN BARRELS: 15%.

- DOSAGE : 5 g/l. Just the right dosage for a wine that has already achieved a good level of maturity.

- Tasting characteristics -

BLEND: This *Cuvée* is a grand tribute to that uniquely fleshy, buttery character of Chouilly. The vinification process is very traditional, partly in barrels, and further accentuates the typical character of this famous *terroir*. Thanks to long ageing for at least 4 years, the lightest of dosages is possible at 5 g/l, thereby magnifying the wine and preserving all its natural freshness.

VISUAL ASPECT: Golden colour with the greenish tints so typical of a Blanc de Blancs, extremely fine bubbles, delicate foam.

NOSE: Makes a delicious impression with its initial floral scents followed by rich white fruit aromas.

ON THE PALATE: A fleshy, full-bodied wine with buttery flavours - the unique expression of those renowned Chouilly Chardonnays. A lingering, long-lasting finish.

SERVING SUGGESTIONS : This *cuvée* makes a superbly generous aperitif, and is ideal served with more delicate fish dishes such as scallops with a hint of dill, vanilla and a light emulsion sauce, steamed prawns, hot oysters with julienne vegetables, or a langoustine carpaccio... For dessert, it is just the thing with pulpy citrus fruit, tender exotic fruit (pineapple, mango, lychee) or fruit tarts, and with all the lightest textures and freshest flavours. The buttery character of the Chardonnay requires that it be served chilled but not ice-cold, ideally at 10 to 11 °C.