



LENOBLE

Champagne

Cuvée Nature

"All the fresh purity of a zero-dosage Champagne"



- Grape varieties and origin -

- GRAPE VARIETIES:

40 % Chardonnays from Chouilly, Grand Cru from the Côte des Blancs (classified 100 %)

30 % Pinots Noirs from Bisseuil, Premier Cru from the Montagne de Reims (classified 95%)

30 % Pinots Meuniers from Damery (classified 89 %)

- HARVEST YEAR : blend of 2006 harvest and 20 % of reserve wines.

- PROPORTION OF WINES IN BARRELS: 10 %

- DOSAGE : zero

- Tasting characteristics -

BLEND: Identical to the Cuvée Intense but aged in the cellars for around nine months longer. Very mature and fruity, it requires no sugar addition after disgorging. Wine and nothing but wine in its purest form.

VISUAL ASPECT: Brilliant, radiant golden tints. Fine, ethereal bubbles.

NOSE: Most expressive. Full and rounded, evolving into light aromas of white fruit expressed with lots of finesse.

ON THE PALATE: Astonishingly fresh and delicate. In full, perfectly natural bloom, the harmonious white and yellow-fruit flavours with dried fruit hints are long lasting.

SERVING SUGGESTIONS: Owing to the absence of dosage, this wine makes a great aperitif as the palate is more receptive. It is also superb with oysters or a seafood platter. Serve at 9 °C.