



# LENOBLE

*Champagne*

## Grand Cru - Blanc de Blancs

“The expression of a great terroir”



### - 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 : 2006-2007
- PROPORTION OF WINES IN BARRELS: 13%.
- DOSAGE : 5 g/l.

### - 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... The buttery character of the Chardonnay requires that it be served chilled but not ice-cold, ideally at 10 to 11 °C.