



LENOBLE

Champagne

Premier Cru – Blanc de Noirs 2006

“Powerful and Heady”



- Grape varieties and origin -

- GRAPE VARIETIES: : 100 % Pinots Noirs from Bisseuil, Premier Cru from the “Montagne de Reims”
- HARVEST YEAR : 2006
- PROPORTION OF WINES IN BARRELS: 25 %.
- DOSAGE : 3 g/l

- Tasting characteristics -

BLEND: A single-cru, single-variety, single-year champagne that pays homage to the power of the Pinot Noir. Fruity and full-bodied, it is very lightly dosed at 3 g/l.

VISUAL ASPECT: Deep golden tints characteristic of Pinot Noir matured for long years in the cellars. Abundant, long-lasting foam, and astonishingly fine bubbles.

NOSE: The first nose is most expressive, combining finesse, power and freshness. The second nose, meanwhile, returns to a more traditional Pinot Noir style of red fruit and floral scents. The range of aromas is rich, with fruit (quince, apricot, raspberry and redcurrant), flowers (iris, rose and peony), vegetal hints (ginger, jasmine and cedar) and spices (cinnamon, vanilla and cardamom).

ON THE PALATE: The attack is smooth and tasty, leading into a fine balance between flesh and fluidity. The fruit is mellow and slightly stewed, set off nicely by surprising freshness. This wine is exceptionally long-lasting on the palate, culminating in a finish of great purity thanks to a dosage that is kept to the strict minimum.

SERVING SUGGESTIONS: Those who love powerful, heady champagnes will enjoy it as an aperitif. It is also excellent with warm, rich dishes such as hot oysters, endives with saffron and espelette pepper, braised lamb and cashew nuts served with a potato purée, or foie gras with morel mushrooms and marinated guinea fowl.

Serve at around 9 °C as an aperitif, but slightly less chilled when taken with a meal (11 to 12°C).