



# LENOBLE

*Champagne*

## Rosé Millésime 2006 "Charm and Elegance"



### - Grape varieties and origin -

- GRAPE VARIETIES:

A blended Rosé made with 8% de-stemmed Pinots Noirs from Bisseuil, Premier Cru from the Montagne de Reims and 92 % Chardonnay from Chouilly, Grand Cru from the Côte des Blancs.

- HARVEST YEAR 2006

- PROPORTION OF WINES IN BARRELS: 12 %

- DOSAGE : 4 g/l

### - Tasting characteristics –

BLEND: This champagne is one of the very rare Rosés to combine elegance with the richness of red fruit aromas. The secret is a unique, highly original blend of 92% Chardonnay Grand Cru and 8% Pinot Noir Premier Cru vinified as a red wine.

APPEARANCE: salmon pink with light, ethereal bubbles, and dense, light foam.

BOUQUET: attractive and full with red fruit scents (strawberry, cherry, fig). Elegant and fine, evolving into citrus and floral scents (rose, acacia).

PALATE: good length and aromatic presence. The attack is dense and complex, offering a wide spectrum of scents. The finish is clean, direct and pure due to a very low dosage. An astonishing contrast with superb balance between power, elegance and freshness, true to the Maison AR Lenoble style.

SERVING SUGGESTIONS: the charm, roundness and elegance of the Vintage Cuvée Rosé allow the boldest of combinations. Superb as an aperitif, it will bring out the best in cured ham, scallops or prawns, fresh goats cheese or a mango soup with strawberries and lychees. Serve at 9° as an aperitif or at around 11-12° over a meal.