



# LENOBLE

Champagne

## Cuvée Les Aventures Grand Cru Blanc de Blancs “Rare and Complex”



### - Grape varieties and origin -

- GRAPE VARIETIES: 100 % Chardonnay grapes from the “Les Aventures” terroir in Chouilly, Grand Cru de la Côte des Blancs
- HARVEST YEAR: A blend of 3 great complementary vintages – 1996, 2000 and 2002 - in proportions that are a closely-guarded secret
- PROPORTION OF WINES IN BARRELS: 30 % of the wines used to make this *Cuvée* have been vinified in oak barrels
- VINIFICATION METHOD: in-bottle second fermentation with cork
- DOSAGE limited to 3 g/l

### - Tasting Notes -

The name of this Cuvée – “Les Aventures” – comes from a hamlet located in the Chouilly area, the prestigious village in the Côte des Blancs classed as a Grand Cru, at the foot of the Château de Saran. Here there is half a hectare of vines offering Chardonnays of exceptional quality, the secret of which lies in the particular chalky nature of the soil.

The blends are made by selecting the wines from the very best harvests with complementary characteristics. The cuvée currently on sale is a blend of the 1996 harvest for its unrivalled elegance and potential of ageing, 2000 for its roundness and 2002 for its finesse.

Because the quest for perfection means making uncompromising choices, only 2,000 bottles are sold each year. It is thus a very exclusive cuvée which will only get better with time.

These bottles have aged for many years in our 18<sup>th</sup>-century chalk cellars with the traditional “stapled” corks. The ambient humidity, a particularity of the rare cellars to have been dug out of chalk, makes the cork porous, thereby allowing an exchange between the air and the wine and thus a very special form of ageing that may vary slightly from bottle to bottle.

The bottle you buy has been numbered to identify it.

Like the bottling, the riddling and disgorging operations are done by hand, thus respecting the traditions of our ancestors.

The authenticity of the *terroir* and the purity of this great wine are reflected in the very sparse, pure, sober presentation. In line with the principles that have guided the making of this cuvée, the superfluous is banished from the label to leave nothing but the essential.

VISUAL ASPECT: A radiant golden-yellow colour with dense, ethereal foam and very fine bubbles.

NOSE: A tender attack with a slight hint of wood blending nicely into the great aromatic complexity. White/yellow/exotic fruit (apple, pear, peach, quince and apricot), citrus fruit (lemon and grapefruit), dried fruit (hazelnut and almond), blossom (honeysuckle, peony), infusions (lime, camomile, verbena), plants (ginger, jasmine), plums in *eau de vie*, confectionery (rhubarb, caramel), spices (cinnamon, vanilla and white pepper) and underwood.

ON THE PALATE : The attack is delicious and heady, providing a mirror image of the bouquet in its flavours. The heady/fresh contrast is amplified on the palate, endowing the wine with extraordinary length and great elegance.

SERVING SUGGESTIONS : Remove the capsule and delicately cut the string surrounding the cork. This is a rare ritual nowadays. This elegantly heady wine makes the perfect aperitif, and will also be superb with pan-fried scallops in Sauternes, quail with mandarine orange or turbot with wild mushrooms.

Ideally should be tasted at cellar temperature (11 °C). Do not hesitate to put it into a carafe.