



End-of-year festivities: Lenoble enhances its finest nuggets!

With the aim of enhancing these magnificent cuvées even further, they will come in superb magnums of fully transparent glass to magnify the stunning natural colour of these exceptional nuggets...

4 words to define them:

Quality – These cuvées with their well-guarded blending secret are made exclusively with Chardonnay from Chouilly, the famous village with Grand Cru classification from the Côte des Blancs. As highly sought-after as gold, the Grand Cru Blanc de Blancs (2% of the surface area) are Champagne's finest nuggets. These two exceptional vintages offer all the maturity of the white grapes in the nose. On the palate the texture is smooth and unctuous, the unique quality of the Chouilly *terroir*. These cuvées are frank and generous. Aged for more than 10 years in the cellars, they are dosed to the strict minimum (2.5 g/l), letting the fine, long-lasting mineral hint express itself to the full, combined with exceptional aromatic persistence.

Transparency – The colour is luminous, showing off the intense brilliant gold of old, mature Chardonnays.

True Collector items – the Magnums in the “Rare” collection of Maison Lenoble are available in 1995 & 1996, two superb vintages highly sought-after by champagne lovers. Presented in their sleek altuglass case, they are delicately decorated with metal letters gilded in fine gold.

Rarity – only 40 magnums will be put on sale at the end of the year

To offer as a gift or as a treat for yourself, these Maison Lenoble bottles will bring festive tables to life, to go with flavours and textures combining freshness, liveliness, and fruity and sweet dishes.