



Stephen Tanzer's
INTERNATIONAL WINE CELLAR

2010 issue:

2002 A.R. Lenoble Grand Cru Blanc de Blancs Brut: 93 points

(a low dosage of 4 g/l) Pale gold. Nectarine, pear and lemon curd on the nose, with complicating floral and mineral qualities gaining strength with air. Broad and fleshy but focused, offering juicy orchard fruit flavors and a bitter note of citrus pith. Dry and nervy on the strikingly long, incisive finish, which offers sexy honeysuckle and spice notes. Entirely from Chouilly fruit; this should age well.



2005 A.R. Lenoble Rose Millesime Brut: 93 Points

(made from 85% grand cru chardonnay and 15% premier cru pinot noir) Bright orange-tinged pink. Racy, mineral-accented aromas of pomegranate, strawberry and blood orange, plus a suave note of toasty lees. Bitter rhubarb and berry skin flavors give way to softer raspberry in the mid-palate, with tangy minerality adding spine and lift. Packs a punch but this dry, impressively precise Champagne is light on its feet. Finishes with excellent clarity and stony persistence. The dosage here is a relatively low 5 g/l.

