Wijnfiche

Michel Arnould - Genèse - Blanc de Noirs G.C. - Extra Brut | Champagne France (CHAMPAGNE) —

Domain

Michel Arnould

The history of the estate dates back to the late 19th century. Back then, the Lefevre family was only engaged in vineyard work and sold grapes to other Champagne houses in Verzenay. In the 1930s, Henri Lefevre decided to produce and bottle Grand Cru Champagne himself for the first time. This tradition continued by his granddaughter Françoise, and when she married Michel Arnould, the domain's name was also renamed. Under their reign, the domain continued to expand and links were forged for Champagne to break through internationally. Today, Michel's son Patrick and son-in-law Thomas continue the family tradition. As the 6th generation, they still guarantee the production of Champagnes of the highest level!

Vinification

The Pinot Noir grapes grow exclusively in the Grand Cru terroir of Verzenay. Only the first part of the pressing is used for the Champagne, the cuvée. The wine is aged 85% in stainless steel tanks and 15% in oak barrels, with its fine yeast residues. The base wine is enriched with 35% reserve wine from two years, part of which was stored in large oak foudres. The bottle is aged for three years sur lattes and is dosed extra brut (3.5g/L).

Taste

Bright, golden yellow colour with firm bubbles. The nose is rich, full of aromas of apple and citrus, subtle red fruit, with grilled notes and limestone minerality in the background. This Champagne has a fruity and rich palate with hints of apple and red fruit, ending in a citrusy finish. The dosage is 3.5 grams per litre.

Food pairing

Calfs nuts - stewed | Vegetable platter | Poultry - Bresse chicken | Mushroom - wild | Aperitif

General information

Type: Sparkling wine
Grape varieties: Pinot Noir (100%)
Viticulture: Sustainable/HVE
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Light fresh dry

