

**Michel Arnould – Carte d'Or G.C.  
Millésime 2018 | Champagne  
France (CHAMPAGNE) – 2018****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**

Made from the oldest vines in Verzenay and the vines from the Côte des Grands Blancs, this Grand Cru cuvee is created exclusively from the wine of one exceptional year, producing a vintage champagne. Aging a minimum of 4 years gives this cuvee the prestige to become a "Gold Card" champagne.

**Taste**

A sparkling white-gold color with lovely gold tints. The bubbles are fine and regular. On the nose, notes of licorice and warm pastry blend with roasted apricot and blood orange. Aeration frees nuances of spices and one can discover a natural depth. With a silky unctuousness, the creamy palate plays with both the generosity of the vintage and a juicy quality, which brings a lightness to this cuvee and makes it even more delicate.

**Food pairing**

Fish - turbot | Fish - poached with cod | Aperitif

## General information

Type: Sparkling wine

Grape varieties: Pinot Noir (50%), Chardonnay (50%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex dry

