



Wijnfiche

## **Michel Arnould – Mémoire de Vignes G.C. Millésime 2017 | Champagne France (CHAMPAGNE) – 2017**

### **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**

100% old vine Pinot Noir. This exceptional cuvee was created with grapes from our oldest vineyards: Coutures, planted 50 years ago on the Mont Boeuf slopes of Moulin de Verzenay, the Potences situated below, and finally Perthois near the lighthouse of Verzenay.

### **Taste**

Sparkling white-gold color with beautiful gold tints. Fine and regular bubbles. At first, one finds Granny Smith apple and pink Pomelo notes on the nose, quickly succeeded by all the complexity of the Pinot Noir blend. Mature nectarine dances with violet and raspberry. Aeration will allow the depth of the blend to reveal its spicy character of pepper and menthol. In the mouth, this wine is both fleshy and engaging. Its natural structure gives it fleshy firmness, provides a long persistence and charms with its natural sweetness and smooth density.

### **Food pairing**

Pate | Foie gras | Poultry - Bresse chicken

## General information

Type: Sparkling wine

Grape varieties: Pinot Noir (100%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex dry

