

**Michel Arnould – B.50 G.C. Millésime
2011 | Champagne
France (CHAMPAGNE) – 2011**

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

Exceptional vintage, vinified and aged in oak barrels. Aging minimum of 7 years in cellars.

Taste

A pretty shiny pale golden colour. The nose is mature and rich with aromas of vanilla and toast. When aired, flowery notes (orange blossom) mixed with aromas of coconut. The attack is smooth with a good volume. We discover white fruits such as pear and quince. The finale is structured and persistent with subtle hints of mint in retro olfaction.

Food pairing

Poultry - chicken, grilled | Aperitif

General information

Type: Sparkling wine

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

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 10-12 °C

Taste profile: Complex dry

