



Wijnfiche

**Michel Arnould – Heuristique G.C.
Millésime 2016 – MAGNUM – Extra Brut
| Champagne
France (CHAMPAGNE) – 2016**

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 grapes come from selected plots in Verzenay and the Côte des Grand Blancs. All are from the 2016 harvest. The wines mature 85% in inox tanks and 15% in 300L oak barrels, along with their fine lees. The wines are then assembled and bottled for the second fermentation. After maturing for 4 to 5 years sur lattes, the champagne is dosed extra brut.

Taste

A vibrant golden colour with a very refined bubble. A complex nose of freshly baked breads, grilled apricot, mango, citrus and a hint of wood. After a brief aeration, these aromas are supported by a subtle spiciness. An invigoratingly fresh mouthfeel with a pleasant balance between the clean fruit aromas and the complexity coming from the wine's ageing.

Food pairing

Fish - turbot | Pork - roasted | Fish - poached with cod | Smoked ham and Lomo | 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

