



AR LENOBLE CUVÉE GENTILHOMME 2009 GRAND CRU BLANC DE BLANCS

**100% Chardonnay from the Grand Cru village of
Chouilly**

Proportion de vins sous bois: 100%

Dosage: 3g/l

Serving Temperature: 11° - 12°C

Food Pairings: Bar aux légumes d'automne, Langre



www.champagne-rlenoble.com

www.facebook.com/ARLenoble

@ARLenoble

Wine Spectator

93/100

Well-spiced and creamy, with a mouthwatering mix of baked pineapple, apple blossom, black cherry and mandarin orange peel. Fine and balanced, offering hints of candied ginger, graphite and coconut on the fresh finish. Drink now through 2028.

Wine Enthusiast

93/100

CELLAR SELECTION

This Champagne offers rich yellow fruit and crisp white stone fruits balanced with a full texture. Hints of the wood used in fermentation add to the ripe feel. Still a little young, it will be much better from 2019.

Wine & Spirits

90/100

Anne and Antoine Malassagne select this wine from their chardonnay vines in Chouilly and vinify it in oak. For now, the barrel influence is clear in the wine's tannic, umami tones and oak scents. With time it begins to reveal herbal notes of sage and hints of lemon and lobster broth, suggesting that this is an ambitious wine that will benefit from cellar time.

Bettane et Desseave Guide 2017

16/20

La Revue du Vin de France Guide 2017

15.5/20

Wine Review Online

Assuming the role of winemaker at the tender age of 28, Antoine Malassagne has imbued AR Lenoble with a very precise point of view. The essence of his philosophy, at its most basic level, is to highlight the winery's grand cru chardonnay vineyard in Chouilly at nearly every turn. If ever there was a time to raise a glass of bubbly in celebration, Antoine Malassagne of AR Lenoble has earned it.

New York Wine Media Guild

A small, family-owned winery, AR Lenoble is a Champagne to watch. It is making premium Champagnes from the Grand Cru village of Chouilly.