



## AR LENOBLE ROSE TERROIRS CHOUILLY-BISSEUIL

**88% Chardonnay from the Grand Cru village of Chouilly**

**12% Pinot Noir from the Premier Cru village of Bisseuil**

**Base wines from the 2012 harvest**

**Vins de réserve : 35%**

**Proportion de vins sous bois : 20%**

**Dosage: 3 g/l**

**Serving Temperature: 10° - 11°C**

**Food Pairings: Jambon Serrano, côte de veau petits légumes frais, Gouda 48 mois**



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### Decanter

**Gerard Basset selected AR Lenoble Rosé Terroirs as one of his 16 favourite champagnes in December 2016.**

"I love this house, I love this rosé and I love the philosophy of Anne Malassagne and her brother Antoine and what they are doing there. This is a top producer flying under the radar making high-quality wines. I like the vintage wines, but this nonvintage rosé (based on 2012 fruit) is fantastic for the price. Flavours of yellow cherry and redcurrant with great depth that would suit pigeon salad with a raspberry vinaigrette."

### Vinum

**17/20**

With a salmon pink appearance and a superb, complex bouquet of stewed berries, this rosé is in the house's characterful, individual style, intense yet elegant, fruity and spicy, ripe and long; excellent with poultry and white meat or exotic cuisine. Sophisticated.

### Huon Hooke

**95 points - Gold Ribbon - Awarded #5 of 80 NV Chardonnay blends tasted from Champagne**

### Bettane et Desseauve Guide 2017

**16/20**

### Wine Spectator

**91/100**

Smoky mineral notes and a citrusy overtone lead the way in this dry rosé Champagne. The chalky texture carries subtle accents of black cherry, orchard blossom and biscuit. A Champagne for food. Drink now through 2019.

### La Revue du Vin de France Guide 2017

**15/20**

### Tyson Stelzer's Champagne Guide 2016-2017

**92/100**

AR Lenoble's pinot noir and meunier is too rich to stand alone as a rosé, so the house tactically calls upon the structure and fresh acid drive of its Chouilly chardonnay...These citrus fruits are heightened by a touch of Bisseuil pinot noir, and the discreetly handled texture of a touch of oak. It concludes elegant and fine.

### Falstaff

**91/100**

### Wine Enthusiast

**91/100**

The base of this wine is Chardonnay with some Pinot Noir added to give color. The result is a pale-colored wine that's ripe and full of fruit. It has a rich character lifted by the tight, mineral acidity in the aftertaste.