



## AR LENOBLE GRAND CRU BLANC DE BLANCS VINTAGE 2008

100% Chardonnay from the Grand Cru village of  
Chouilly

Proportion de vins sous bois: 10%

Dosage: 4 g/l

Serving Temperature : 11° - 12°C

Food Pairings: Saint Jacques, Minestrone de tourteau



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### Jancis Robinson

17/20

Tense and dense on the nose. Great density and edginess. Nothing austere about this; lots to enjoy. Quite serious.

### Wine & Spirits

92/100

The cool, late 2008 season shows in this brisk chardonnay from Chouilly. A small proportion of the blend was vinified in oak, adding a hint of vanilla to support the fresh pear and apple flavors. There's also a springtime scent of orange blossoms carried on the mineral acidity. A wine of clarity and length, this is made to serve with food, like an oyster pan roast.

### Fallstaff

96/100

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

95/100

The tension and definition of the energetic 2008 vintage is endearing in the opulent village of Chouilly, and Malassagne has sensitively matched the elegance of the vintage with a subtle 10% oak vinification and a very light dosage. Youthful lemon, pear and apple fruit of impressive poise and proportion is propelled by a wonderful line of glistening 2008 acidity and frothing salt mineral texture, elongating a finish or magnificent line and persistence. A masterful and age-worthy contrast between the rounded intensity of Chouilly and the vivacious drive of a terrific season.

### Bettane et Desseauve Guide 2017

17/20

### La Revue du Vin de France Guide 2017

16/20

### Apéritif

AR Lenoble Grand Cru Blanc de Blancs Vintage 2008 is an elegant and complex champagne with yellow apples, honey melon, toast and brioche. A rich mouthfeel, tiny persistent mouse with a smooth and long finish. This is a champagne that will work well with langoustines and turbot.

### 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.