



MICHEL ARNOULD & FILS CHAMPAGNE

GENÈSE • GRAND CRU - VERZENAY

Intimately linked to Pinot Noir as the grape variety of choice, the story of Domaine Michel Arnould revolves around it. Everything begins with this grape variety. The starting point for a unique, singular vision of its Terroir.

Vineyard driven with respect for Natural balance and certified HVE and VDC.

BLEND

100% Pinot Noir
100% cuvée

A predominant harvest share enhanced with two years of reserve wines aged in oak tanks.

VINIFICATION

90% Stainless steel vats
10% Oak barrels 228L and 300L
Malolactic fermentation: Done
Aged on fine lees

All our grapes are harvested at optimum ripeness and pressed according to the typicity of their parcel.

AGEING

Aged for a minimum of 24 months on lees in our cellar

DOSAGE

Extra-Brut - 3.5 g/L

NOSE

Toasted, roasted notes, demonstrating the character of Pinot Noir. A pure, straightforward wine and an assertive salinity.

PALATE

Fresh and invigorating attack. Perfect balance of red and black fruit. Notes of red citrus fruit such as tangerine and clementine. A harmonious whole, accentuating the purity of Pinot Noir.

FOOD & WINE PAIRING:

Veal cushion with chanterelle mushrooms, chicken with morel mushrooms, pan-fried mushrooms and crunchy vegetables.



FRESH • PURITY • ELEGANT • TYPICITY