



MICHEL ARNOULD & FILS CHAMPAGNE

GENÈSE • GRAND CRU - VERZENAY

Pinot Noir, the DNA of our House, is here elaborated in a rosé variant. This grape variety is vinified as a Coteaux-Champenois rouge (red wine) and blended with Genèse to create a unique and distinctive rosé champagne.

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

BLEND

100% Pinot Noir
including 10 to 15% of our
Coteaux Champenois rouge (red wine)
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 - 5 g/L



NOSE

Notes of red fruit and spices with
thyme and lavender. Scents of chili,
white pepper and iodine.

PALATE

Red citrus fruit with tangerine and
candied orange, evolving towards a
marine universe. Beautiful salinity
and freshness.
The racy notes of the nose are
present and reveal all the style of
the Terroir de Verzenay.

FOOD & WINE PAIRING:

Langoustines flambéed, "pâté en
croûte" (meat pie), roasted quail.

WILD • SALINE • RED FRUIT • TYPICITY