



MICHEL ARNOULD & FILS CHAMPAGNE

OBSERVATION • GRAND CRU - VERZENAY

Vision is the first direction of thought. At Michel Arnould, observation is how it all begins. This wine offers an overview of the House's vineyards. The blend of Pinot Noir and Chardonnay expresses the Domaine's craftsmanship.

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

BLEND

70% Pinot Noir
30% Chardonnay
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

Brut - 6.5 g/L



NOSE

An initial smoky, licorice nose.
An exotic hint gives way to a spicy universe of cinnamon and nutmeg.
A clean, pure profile.

PALATE

The dominance of Chardonnay creates a complex, remarkable profile. A grandiose finish with the revelation of Pinot Noir on notes of ripe fruit, vine peaches and apricot.

FOOD & WINE PAIRING:

Aperitif, quail stuffed with dried fruit, lamb kebab with rosemary, tuna tataki and seasonal vegetables.

CREAMY • EXOTIC • CINNAMON • YELLOW FRUIT