



Champagne

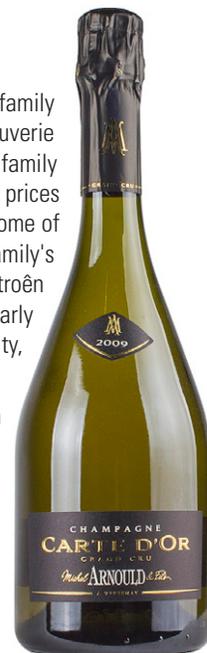
MICHEL ARNOULD & FILS

VERZENAY

Michel Arnould's family winemaking roots date back to the late 19th century with the Lefevres. The family farmed vines in Verzenay's celebrated Grand Cru soils. However, lacking the expensive presses, cuverie and cellar necessary to handle the well-recognized complexities of Champagne production, the family sold their harvests to well-heeled Champagne houses based in the village of Verzenay. When grape prices collapsed in 1929, Henri Lefevre decided it was time to make his own Champagne. He held back some of his grapes and commercialized his first wines in the early 1930's. Henri's son André bought the family's first Coquard press and spent much of the decade after World War II behind the wheel of his Citroën KZ traveling around France promoting his Champagne. Françoise married Michel Arnould in the early 1960s, creating Champagne Michel Arnould. The couple invested heavily in a new winemaking facility, extensive cellars, and large professional presses.

Today Michel's son Patrick and son-in-law Thierry carry on the family's traditions. They push the quality and character first promoted by their forebears, doing everything they can to create increasingly authentic vintages from these very particular terroirs. Grand Cru Verzenay is dominated by Pinot Noir (86%), and in the region's calcerous soils, this grape manifests considerable complexity, structure, and strength. Chardonnay is also reasonably well-suited to this place, contributing fineness and balance to the inimitable Pinot Noir profiles expressed through the soils.

There's clearly great harmony between these vines and this place, and the Arnoulds realize this potential by rhyming passion and tradition in every aspect of vinegrowing and winemaking.



BRUT TRADITION **Grand Cru** Blanc de Noirs

This 100% Pinot Noir is a pure expression of Verzenay's Grand Cru soils and a showcase for Pinot grown in this special region. *Powerful yet complex nose, excellent balance, and a round palate with substantial fruit; gentle attack, beautiful softness and ripeness; hints of white fruits and milk caramel with a long finish.*

Decanter: 90pts "Opens with a fanfare of peach, pear and spiced lemon; subtle architecture in the mouth with a chalky subtext and attractive orchard fruit, transported by a flowing mousse. Pretty accomplished and serious."

BRUT RESERVE **Grand Cru** In fifths and magnums

70% Pinot Noir and 30% Chardonnay from reserve wine lots, this Brut Reserve Grand Cru takes its strength, aromas, and definitive structure from Pinot Noir grown in Verzenay, and its finesse from Chardonnay. *Scents of wild strawberry, raw hazelnuts and kiwi, with a touch of honey; the mature and rich palate reveals notes of red fruits with a finish of preserved lemons; overall impression of harmony and stability. Outstanding with pan-seared foie gras with fig jam and chopped hazelnuts, or a creamy blue cheese like Saint Agur.*

CUVÉE EXTRA BRUT **Grand Cru**

100% Pinot Noir with zero liquor added at the final stage of elaboration, fine but driven pearlage; intensely aromatic with scents of small candied fruits, somewhat mature; robust structure despite splendid balance and harmony; persistence of flavor on the finish creates an impression of elegance

Vintage **CARTE D'OR Grand Cru**

Pinot Noir (50%) and Chardonnay from the family's oldest Côte des Grands Blancs vines, 50+ years old; at least 3 years in bottle. Precise on the nose with subtle yeast, ripe yellow fruits (plum) and delicate blackcurrant, cocoa, spices, and kirsch; scents echoed on the palate with bracing acidity; subtle maturity on the finish.

Vintage **MÉMOIRE DE VIGNES Grand Cru**

100% vieilles vignes Pinot Noir produced in only truly exceptional vintages; the very oldest Arnould vines: Les Coutures (planted forty years ago on the Moulin de Verzenay hillside, known as Mont Boeuf), Les Potences (just below Coutures), and Les Perthois near the Verzenay beacon; thrilling in character, riveting balance and finish

BRUT ROSÉ **Grand Cru**

100% Grand Cru Pinot Noir, a blend of reserve vintages infused with old-vine Coteaux Champenoises rouge; hints of raspberry, strawberry, and red currants; refined palate reminiscent of raspberry, strawberry and grenadine.



Thank you for your time and for your interest in Connoisseur wines.