



# Champagne

## MICHEL ARNOULD & FILS

VERZENAY

The winemaking roots of the Michel Arnould family 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 complexities of Champagne production, the family sold their grapes to well-heeled houses in the village. 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 at 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.



The potential harmony of the separate vineyard parcels is a promise of exciting complexity, and the Arnoulds pursue this by striving to rhyme passion and tradition throughout every aspect of vinegrowing and winemaking.

### **BRUT RESERVE GRAND CRU**

*Pinot Noir (70%) and Chardonnay from reserve wines; scents of peach, apricot, and plum, hints of exotic fruits; good palate attack, soft fruit flavors with almond and hazelnut; overall impression of harmony and stability*

### **BLANC DE NOIRS GRAND CRU**

*a showcase for Pinot Noir (100%) expressed through Verzenay's Grand Cru soils, this exemplary Blanc de Noirs shows a powerful yet fine nose, excellent balance, and a round, fruit-driven palate; gentle attack, beautiful softness and sweetness; hints of white fruits and milk caramel with a long finish*

### **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*

### **CARTE D'OR GRAND CRU**

*2006: an equal blend of Pinot Noir and Chardonnay; from the family's oldest Côte des Grands Blancs vines; at least 3 years in bottle; quite precise nose with subtle yeast, ripe yellow fruits (plum) and delicate notes of blackcurrant, cocoa, spices, and kirsch; scents echoed on the palate with bracing acidity; subtle maturity on the finish*

### **MÉMOIRE DE VIGNES GRAND CRU**

*2006: 100% vieilles vignes Pinot Noir produced in 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% 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.*