



MICHEL ARNOULD & FILS CHAMPAGNE

ACUITÉ • GRAND CRU - VERZENAY

[Acuity] definition: sharp, intense. Sensitivity of the senses.

To reveal its extreme intensity, a rigorous selection was made, highlighting Pinot Noir from the Montagne de Reims and Chardonnay from the Côte des Blancs. Refinement, delicacy and tension in a nutshell [wine].

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

BLEND

70% Pinot Noir - Montagne de Reims
30% Chardonnay - Côte des Blancs
100% cuvée

VINIFICATION

90% Stainless steel vats
10% Oak barrels 228L and 300L
Malolactic fermentation: Partial
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 30 months on lees in our cellar

DOSAGE

Extra-Brut - 5.5 g/L



NOSE

First nose of white flowers and toast, with well-melted minerality, followed by a fresh honey character and aromas of pear Eau-de-Vie and dried apricot.

PALATE

Fruity on the palate, with volume and suppleness and a light woody frame. The dominant, harmonious Chardonnay then reveals exoticism and spice. The knowledge of oak barrel is confirmed, bringing the white grape variety into the limelight.

FOOD & WINE PAIRING:

Thai cuisine, Peruvian ceviche, tajine with figs and apricots.

RICH • MINERAL • EXOTIC • SPICY