



INTERNATIONAL PRESS REVIEW



JANCIS ROBINSON

"AR Lenoble is probably the most admired boutique family house right now. There is an international buzz and it reflects the outburst of family creative energy in the past few years from brother and sister owners Antoine and Anne Malassagne. Based in Damery in the Marne, independent and family-owned, the house's jewel of terroir quality is their 10 ha (25 acres) of Chardonnay in Grand Cru Chouilly on the Côte des Blancs. It provides the finesse and elegant minerality which is the heart of all their wines. Ploughing the soil, grassing the alleys (for low yields) and near-organic HVE-certified viticulture and winery practices all make for intense fruit and fresh precision in all their wines. Here is a small house making a big point." www.jancisrobinson.com

- 17/20 AR Lenoble Intense "mag 14"
- 18/20 AR Lenoble Grand Cru Blanc de Blancs Chouilly "mag 14"
- 17.5/20 AR Lenoble Cuvée Les Aventures Grand Cru Blanc de Blancs Chouilly



ROBERT PARKER

"There are some gorgeous cuvées to discover this year from the brother-sister team of Antoine and Anne Malassagne at Domaine AR Lenoble in Damery. Especially exciting are the Grand Cru wines from Chouilly (Côte des Blancs), namely the 2008 Blanc de Blancs (which combines richness with finesse) and the single vineyard Les Aventures that pairs its creamy richness and intensity with iodine purity and terroir-driven freshness. The current release blends 2002 and 2006 and is simply terrific!" - Stephan Reinhardt, Robert Parker's Wine Advocate

- 95/100 AR Lenoble Cuvée Les Aventures Grand Cru Blanc de Blancs Chouilly
- 94/100 AR Lenoble Grand Cru Blanc de Blancs Chouilly Vintage 2008
- 92/100 AR Lenoble Rosé Terroirs Chouilly-Bisseuil

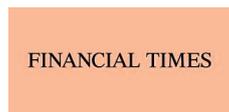


FOOD&WINE FOOD & WINE

"Chouilly, the northernmost of the six grand cru villages of the Côte des Blancs, typically produces the richest Champagnes of that group. AR Lenoble Grand Cru Blanc de Blancs mag 14 reveals that in its luscious texture and aromas of ginger and roasted nuts." - Ray Isle, Food & Wine

Bloomberg BLOOMBERG

"AR Lenoble Intense mag 14 is one of my 50 Best Wines Under \$50. This fresh, bright new cuvée contains 40 percent of reserve wines for more vibrancy and complexity." - Elin McCoy, Bloomberg



FINANCIAL TIMES

"I think many of the 2008s are already tasting absolutely delicious. And a couple have already won top awards. At the Champagne & Sparkling Wine World Championships 2017, the Chairman's Trophy went to AR Lenoble's 2008 Grand Cru Blanc de Blancs Chouilly - a luxuriant champagne that proved 2008 wasn't just a year for Pinot Noir but Chardonnay too. 'The vintage 2008 in Champagne was the best vintage following 2002,' says Antoine Malassagne, winemaker and co-owner of AR Lenoble with his sister Anne. 'The rich, natural creaminess found in our Chardonnay grapes from the grand cru village of Chouilly was able to express itself beautifully.' AR Lenoble is one of the growers of the moment." - Alice Lascelles, The Financial Times



STEVEN SPURRIER

"Around Easter, Bill Banbury and I went on a buying trip to Champagne and Alsace. In Champagne we visited Lenoble whose owner, Joseph Graser, took us to the Reims Grand Prix. I liked the style of the Lenoble Champagne a lot and it was served at my wedding a couple of years later in 1968." - Steven Spurrier, Wine: A Way of Life

“This small, family-owned house makes some of the finest and best-value champagne around.»



SOCIAL VIGNERONS

“AR Lenoble is super-hot, trendy, and super-respected”- Julien Miquel, Social Vignerons



LA REVUE DU VIN DE FRANCE

“AR Lenoble Brut Intense mag 14 is one of our coups de cœur this year. A very nice personality and served by a great intensity of flavour, this cuvée is carried by the 2014 vintage with a supply of reserve wines aged in magnums under cork. The whole package is very convincing. AR Lenoble Intense mag 14 is one of the most ambitious brut non-vintages in all of Champagne.»



BETTANE + DESSEAUVE

“A very beautiful and complete range of champagnes, both charming and intended for the demanding connoisseurs among us. You have to discover each wine, each one tells a different story.” - Bettane et Desseauve

LesEchos

LES ECHOS

“AR Lenoble has become part of the champagne aristocracy.” - Les Echos



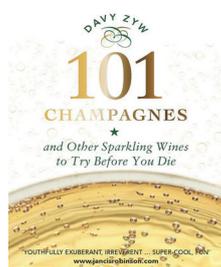
JAMESUCKLING.COM

- 93/100 AR Lenoble Grand Cru Blanc de Blancs Chouilly “mag 14”
- 1491/100 AR Lenoble Intense “mag 14”
- 91/100 AR Lenoble Rosé Terroirs Chouilly-Bisseuil



VINUM

- 19/20 AR Lenoble Rosé Terroirs Chouilly-Bisseuil
- 18/20 AR Lenoble Grand Cru Blanc de Blancs Chouilly “mag 14”
- 18/20 AR Leoble Les Aventures Grand Cru Blanc de Blancs Chouilly
- 18/20 AR Lenoble Cuvée Gentilhomme Grand Cru Blanc de Blancs Chouilly Vintage 2009
- 16/20 AR Lenoble Intense “mag 14”
- 16/20 AR Lenoble Brut Nature Dosage Zéro



Davy Zyw

«Considering the small scale of the operation and quality, AR Lenoble could be charging a lot more for their champagnes. For me they are in a select forward-thinking group who are making some of the most exciting wines in Champagne right now.»
 - Davy Zyw, 101 Champagnes



THE BUYER

“A forward-thinking project like “mag 14” represents nearly a decade of continuous investment in both human and financial resources, as well as a great deal of planning and patience.” - www.the-buyer.net



TYSON STELZER

“True to its name, a noble approach in the vines and the cellar produces well-composed and tantalisingly affordable cuvées that exemplify Antoine Malassagne’s philosophy of ‘full body with elegance,’ showcasing the strength, structure, definition and opulence of Chouilly.” - Tyson Stelzer



PETER LIEM

The wines of Chouilly are marked by a broad build and creamy richness. Tempered by the Marne River to the North, the microclimate of Chouilly is also warmer, making it a departure from other villages in the Côte des Blancs. As a consequence, the chardonnay from this village can yield expansive and voluptuous wines with forward ripeness and soft structure. AR Lenoble Les Aventures is a superb expression of Chouilly, balancing creamy richness with soil-driven complexity.» - **Peter Liem**



FORBES

"This non-vintage brut is an exceptional expression of everything we love about Champagne—fresh, minerally, lemon-creamy and toasty." - **Forbes**



wine-searcher

JAMES LAWRENCE

'Climate change is a reality. The challenge for the future of Champagne is to bring as much freshness as possible to our reserve wines. Acidity levels are much lower than they used to be. Reserve wines now need to add complexity and richness but also freshness,' said Antoine Malassagne, AR Lenoble's co-owner, in a recent interview." - **James Lawrence, www.wine-searcher.com**