

*Jordan*

NV BRUT JORDAN CUVÉE  
BY CHAMPAGNE AR LENOBLE



*At AR Lenoble, we strive to create wines with balance located somewhere between opulence and elegance. The goal is to create wines which are precise, vinous and full of character—wines recognized for their round, creamy texture with perfectly integrated bubbles. This Champagne is a testament to the values and winemaking philosophies we share with our friends at Jordan in California.”*

*—Antoine Malassagne, winemaker*

## WINEMAKER'S TASTING NOTES

Brilliant gold color with radiant bubbles. Subtle aromas of apple, pear and brioche define its elegant bouquet. Smooth and fresh on the palate, with a creamy texture balanced by lively acidity, crisp apple and citrus flavors and an attractive steely character. The reserve wines leave a lovely impression of richness that carries through a lingering finish with mineral notes and a hint of citrus. Drink now through 2020.

## CHEF'S PAIRING SUGGESTIONS

Because the Jordan Cuvée balances opulence and elegance, it's a versatile wine for food pairing. It can be enjoyed as an aperitif, with light hors d'oeuvres such as antipasti, tapas or shellfish, but also complements salads, ceviche, linguine with clams, shrimp dishes, and Asian cuisines. This Champagne's lively acidity also cuts through the fat in an array of cheeses and stands up to spicy dishes.

### BASE VINTAGE:

2014 in magnum bottles

### VINEYARDS:

Fruit selected from AR Lenoble's 3 Grand Cru Chardonnay parcels in Chouilly, one Premier Cru Pinot Noir vineyard in Bisseuil and its Pinot Meunier vineyard in Damery in the Marne Valley, as well as additional Pinot Meunier from long-time growers in Damery.

### AGING:

4 years aging on the lees; 18% aged in oak barrels; aged in bottle for a total of almost 5 years.

### SELECTION:

Using only first-press juice; 40% of the reserve wines in magnum

### VARIETAL:

25% Grand Cru Chardonnay; 45% 1er Cru Pinot Noir, 45% Pinot Meunier

### APPELLATION:

100% Champagne

### FINAL ANALYSIS:

Alcohol: 12.5%; T.A.: 4.65; pH: 2.99;  
Dosage: 5 g/l

### AVAILABILITY:

Exclusively at the Jordan Estate;  
500 cases produced

### DEBUT DATE:

May 1, 2018