

# GR

## G. RICHOMME

### CHAMPAGNE

#### L'ARC-BOUTÉ

*Blanc de Blancs – Brut*

*Oak Barrel – Selected Plot*



This Blanc de Blancs cracks and spreads its gnarled and majestic branches in the oak barrels where it gets aged... Once it is fixed into an object, L'Arc-Bouté continues to dialogue with its content for, although it was 'fathered' in the forest, it is now the happy father of another sap. Ode to oak barrels, actor of its own vinification, the very essence of this plot-selected Blanc de Blancs is reserved for shrewd connoisseurs.

#### BLENDING AND WINEMAKING

- Grape Variety : 100 % Chardonnay
- Tête de Cuvée - 75 % 2016 harvest and 25% 2014-2015 reserve wines
- Terroir : Barbonne-Fayel
- Plot : Les Boeufs
- Oak Barrel
- Bottling : 2017
- Dosage : 6 g/l
- Drinking Temperature : Between 6° et 8°

The yellow robe of L'Arc-Bouté and its bright tints are indicative of a nice and delicate wine, the effervescence forms a persistent foamy ring.

Once open this Blanc de Blancs releases aromas such as oak, vanilla and marzipan then its bouquet shows nice tension and energy thanks to Chardonnay's citrus fruit flavour.

Having preserved a certain nobility, the transposed image is typified and evolves towards minerality and elegance.

Aromas of lemon and vanilla over the tongue, notes of menthol and eucalyptus coupled with notes of mocha and cocoa give this Blanc de Blancs a pleasant finish.

#### FOOD AND WINE PAIRING

- Grilled lobster, rock fish, urchin, haddock au gratin
- Chaource or langres, floating island

#### AVAILABLE BOTTLING AND DOSAGES

Bouteille (75 cl) – Brut