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Damant & Kassabi

As soon as they arrived at AR Lenoble, Anne and Antoine Malassagne made the choice to conserve their reserve wines in 225-litre barrels using the principle of the perpetual reserve, a process which continues to this day. A few years later, they invested in 5,000-litre casks to allow for an ageing process that was slower than in barrels. In these containers, reserve wines obtain additional brightness and freshness.

More recently, in 2010, as part of their constant research for ways to improve the quality of their wines, they decided to add an additional element to the perpetual reserve by conserving some of their reserve wines in magnums under cork and staple. As this particular bottle has the ideal "liquid - oxygen" ratio, and as the wines age under CO₂ therefore protected from oxygen, the cork allows only very little air to enter the bottle. Due to the destruction of the yeasts by the enzymes of the wine, a phenomenon known as autolysis, a subtle and exceptional aromatic palette is able to develop.

1 Each year, after each harvest, a portion of the harvest is blended with older wines before bottling. At the same time, the balance of the harvest is kept as reserve wines to constantly nourish the perpetual reserve.

2 In 2010, for the first time, some reserve wines were placed in magnums under cork, closed with a staple, and subsequently aged on their lees in the cellar for a period of no less than 4 years.

3 Following the 2014 harvest, just like every year, a portion of the harvest was added to the perpetual reserve while the balance served as base wines for the wines to be blended and bottled based on that year.

4 A few months after the 2014 harvest, as Antoine Malassagne was blending his wines, a stage which consisted of blending wines from the last harvest with reserve wines, he decided for the first time to also add some of the reserve wines from the 2010 harvest that had been aged for 4 years in magnums under cork.

5 Once the final blend was determined, the wine was bottled in preparation for its secondary fermentation, and allowed to age on its lees for several years in the cellar.

6 In 2018, after many years of a long and patient process of development, Champagne AR Lenoble "mag14" is finally ready to be released from our cellars. This first release is an assemblage resulting mainly from the 2014 vintage with different types of reserve wines added, some of which have been aged on their lees in magnums under cork.