



Brice Bécard, our Head Winemaker

“By preserving the delicacy that is the heart of our winemaking style, Cuvée Rosé is endowed with fine colors, subtle fruit and generous notes that combine to make it truly charming and rich. With its pure, precise nature, it fully reflects the typicity of our terroir.”

— CUVÉE ROSÉ — BRUT

Our champagnes are the expression of the terroirs of the Côte des Bar.

They reflect the talent and passion that motivate everyone who works for the House.

Profile :

- 60 % pinot noir, 33 % chardonnay, 5 % pinot meunier & 2 % pinot blanc
- Blend from several harvests
- 13 % reserve wines

Vinification & Maturation :

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks. Partial malolactic fermentation.
- Before bottling, incorporation of 13% red wine made from grapes grown by the House's vineyards.
- Aged in bottle for 4 years on lees
- Brut dosage : 10 g/l
- Alcohol content : 12 % ABV

Tasting Notes :

- Appearance : bright salmon color with light bubbles.
- Nose : expressive, round, warm and gratifying, with notes of berries, fruit preserves and mild spices, and elegant violet aromas.
- Palate : direct but delicate attack of berries (blackcurrant and strawberry), and then supple and smooth, for a gorgeous, silky finish.

Food & Champagne Pairings :

- At cocktail hour or with dessert, pairs wonderfully with the sweetness of berries.
- Serve at 46-50°F (8-10°C)

Packaging :

- 750 ml bottles, in cases of 6



CHASSENAY D'ARCE

Maison de Vignerons