



Brice Bécard, our Head Winemaker

“With a concentrated, structured body that still preserves some delicacy and tautness, Sélection is a good introduction to the spirit of our range of champagnes. The Pinot Noir shares its powerful, ample character with this direct, spontaneous vintage.”

— SÉLECTION — 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 :

- 89 % pinot noir, 8 % chardonnay & 3 % meunier
- Blend from several harvests
- 36% reserve wines

Vinification & Maturation :

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks. Partial malolactic fermentation.
- Aged in bottle for 4 years on lees
- Brut Dosage : 9 g/l
- Alcohol content : 12% ABV

Tasting Notes :

- Appearance : gray-gold color with generous effervescence.
- Nose : finesse and complexity moving into a more sustained expression, with rich notes of white and yellow fruit, spices and marzipan.
- Palate : powerful and fruit-forward, with its generosity and delicate smoothness endowing this champagne of great character with a lovely balance.

Food & Champagne Pairings :

- Serve at 46-50°F (8-10°C)

Packaging :

- 750 ml bottles, in cases of 6



CHASSENAY D'ARCE

Maison de Vignerons