



### Brice Bécard, our Head Winemaker

*"The meeting of a rare variety, pinot blanc, and a unique terroir, the Arce Valley, has produced this exclusive champagne, with its firm, singular character. It is an exercise in style that gives wine enthusiasts and curious minds the chance to discover a surprising wine that is pleasantly expressive, cultivating unique sensations.*

*Like the 2012 vintage, this wine delivers a gratifying, pure and profound message to anyone who take a sip. The low dosage of sugar reveals its full, natural expression and all the subtle nuances of its originality."*

## PINOT BLANC EXTRA BRUT 2012

In the Côte des Bar, the Chassenay d'Arce winegrowers have preserved a rare legacy : a few blocks of a long-forgotten variety, pinot blanc. An expression of our Characters range, our unconventional, remarkable pinot blanc is a hallmark of the House.

### Profile :

- 100% pinot blanc
- 2012 vintage

### Vinification & Maturation :

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks and in barrels for 6% of the wine.  
Non-malolactic fermentation for 19%.
- Aged in bottle for 6 years on lees
- Extra brut dosage : 3 g/l
- Alcohol content : 12% ABVl

### Tasting Notes :

- Appearance : pale yellow with glints of green, along with plentiful, lively bubbles.
- Nose : pure, expressive, fresh, nicely round, with hints of almost saline minerality, white, yellow and citrus fruit, plus floral and delicately toasted notes.
- Palate : round, generous attack, full body and texture, developing with minerality and salinity that extend the mouthfeel.

### Food & Champagne Pairings :

- Wonderful with shellfish and raw fish.
- Serve at 46-50°F (8-10°C)
- The Pinot Blanc 2012 vintage will express its full personality starting in 2020; suitable to age for several years.

### Packaging :

- 750 ml bottles, in cases of 6, with or without boxes



## CHASSENAY D'ARCE

Maison de Vignerons