



Brice Bécard, our Head Winemaker

"Confidences Rosé relies on the great mastery of our winegrowers, inherited from our founders and then handed down and enriched all the way to the current generation, to condense all of our best practices and produce the best grapes. The wine made using this perfectionist approach has superlative substance and finesse, combined with a deliciously ample, fruit-forward taste.

In line with the 2012 vintage, which produced particularly delicate, seductive champagnes, Confidences Rosé stands out for its accessibility and the immediate pleasure that it provides. Thanks to its distinctive, attractive expression, it is the perfect illustration of the best of the Arce Valley's terroir and of our expertise."

Confidences

— ROSÉ 2012 —

With its intense color and glints of tile, Confidences Rosé possesses nuanced aromas of berries and licorice. All of the complexity and elegance that characterize the subtle combination of Pinot Noir, Chardonnay and Pinot Blanc varieties, endow this champagne with a rich, exuberant personality.

Profile :

- 86 % pinot noir (dont 13 % de vin rouge), 12 % chardonnay & 2 % pinot blanc
- Grapes from the vineyards' oldest vines
- 2012 vintage

Vinification & Maturation :

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks and in barrels for 3% of the wine.
- Non-malolactic fermentation for 18%, to allow the natural acidity to offset the great power of the terroir and contribute to the persistence of the wine.
- Aged in bottle for 6 years on lees
- Brut Dosage : 7 g/l
- Alcohol content : 12 %/vol
- Ancestral expertise, turned and labeled by hand.

Tasting Notes :

- Appearance : slightly salmon-pink color, effervescent with fine, generous bubbles.
- Nose : expressive, quite rich, gratifying, fresh, elegant and complex, with aromas of white fruit, red fruit, wild berries and spices, plus floral and mineral notes.
- Palate : concentrated, with an ample, delicate body, a velvety (or buffed) structure, well-balanced thanks to its great finesse and pleasant freshness, persistence and a clear, taut finish.

Food & Champagne Parings :

- The quintessence of the House, our Confidences wines are a wonderful accompaniment to your most refined dishes.
- Because of its exclusivity, it is perfect for celebrating major occasions.
- Serve at 46-50°F (8-10°C)

Packaging :

- 750 ml bottles, in cases of 3 gift boxes



CHASSENAY D'ARCE

Maison de Vignerons