



### Brice Bécard, our Head Winemaker

*"This champagne showcases the meticulous, perfectionist work of several generations of winegrowers, who have obstinately followed in each other's footsteps to draw the best out of their top blocks. Grapes from those old vines release denser, richer juices, while still preserving the finesse that is characteristic of the Arce Valley's terroir.*

*Made with grapes from the 2009 harvest, defined by nice maturity and excellent health, this wine is possessed of intensity and concentration at the very highest levels. Although it has now achieved fullness, Confidences still manages to avoid all ostentation, and its power remains civilized."*

# Confidences

— 2009 —

The signature champagne of Chassenay d'Arce. A subtle alliance of Pinot Noir, Pinot Blanc and Chardonnay varieties. Confidences delicately reveals its rich personality and will amaze you with its firm character.

#### Profile :

- 92 % pinot noir, 5 % pinot blanc & 3 % chardonnay
- Grapes from the vineyards' oldest vines
- 2009 vintage

#### Vinification & Maturation :

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks and in barrels for 8 % of the wine.
- Non-malolactic fermentation for 38 %, 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 9 years on lees
- Brut Dosage : 7 g/l
- Alcohol content : 12 % ABV
- Ancestral expertise, turned and labeled by hand.

#### Tasting Notes :

- Appearance : light yellow color with some glints of gold and amber, presenting light, very fine bubbles.
- Nose : expressive, rich and elegant, with generosity and finesse, and highly complex, thanks to aromas of white and yellow fruit and spices, with floral, mineral and delicately roasted notes.
- Palate : balanced, with an ample body and a precise structure, combined with lovely freshness, great finesses, excellent persistence and a clear, mineral, slightly-structured finish.

#### Food & Champagne Pairings :

- 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