



Brice Bécard, our Head Winemaker

"Made exclusively with pinot noir, the emblematic grape variety of the Côte des Bar, this champagne has a frank and generous character, with a strong power and structure.

However, this strong identity is channeled and balanced by the terroir of the Arce Valley, which gives tension and precision to the wine.

The ripe and demonstrative style of the 2012 vintage gives this cuvée an extra depth and intensity, which accentuates its firmness and virility while preserving a real ease of access, generosity and a beautiful freshness."

BLANC de NOIRS BRUT 2012

The Blanc de Noirs is composed of 100% pinot noir, the signature grape variety of the Côte des Bar. It brings substance and power to this champagne belonging to Characters' range.

Assemblage :

- 100% pinot noir
- Vinatge 2012

Vinification & Maturation :

- Vinification in the pure Champagne tradition, in temperature-controlled stainless steel tanks and in barrels for 5.3% of the wine.
- Non-malolactic fermentation for 13.4%.
- Aged in bottle for 8 years on less.
- Brut Dosage : 5 g/l
- Alcohol content : 12% BVA

Tasting Notes :

- Appearance : light yellow color with light golden and amber reflections. Fine and numerous bubbles.
- Nose : expressive, relatively powerful, but still fresh and elegant. Beautiful complexity around yellow fruits, spices, white flowers, with mineral, smoked, roasted and almond paste notes.
- Palate : frank and supple attack, interesting balance with a fleshy and concentrated matter, a well present but melted structure, a freshness which brings finesse, tension and persistence. Mineral with a slight woody finish.

Food & Champagne Pairings :

- Best served with cold cuts, mushroom-based starters, roasted poultry and other long simmered or candied dishes.
- Serve at 46-50°F (8-10°C)
- The Blanc de Noirs 2012 vintage will express all its personality from 2021. A wine that can be aged for several years.

Packaging :

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



CHASSENAY D'ARCE

Maison de Vignerons