



### Brice Bécard, our Head Winemaker

*"Chardonnay, the predominant variety used in this champagne, delivers all of its finesse and lightness here. Thanks to the Kimmeridgian limestone sub-soil that gives the Arce Valley's terroir its style and that endows this blend with invigorating, dynamic energy, the wine displays remarkable, refined purity and minerality."*

*Made from the 2012 harvest of well-ripened, low-acidity and rather powerful grapes, the wine is particularly thick, with extra volume and body."*

## BLANC de BLANCS BRUT 2012

An expression of our Characters range, Blanc de Blancs is made from Chardonnay.  
A subtle harmony of elegance and freshness.

### Profile :

- 100 % chardonnay
- 2012 vintage

### Vinification & Maturation :

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks and in barrels for 6,4 % of the wine.  
Non-malolactic fermentation for 13,5%.
- Aged in bottle for 8 years on lees
- Brut Dosage : g/l
- Alcohol content : 12 % ABV

### Tasting Notes:

- Appearance : bright, light yellow with slight glints of green, brought to life by a delicate stream of fine bubbles.
- Nose : fresh, elegant, sweet, rich and complex, with notes of white and yellow fruit, acacia and linden blossom, and honey, enhanced by minerality.
- Palate : generous, ample and concentrated, in combination with lovely freshness endowing it with elegance, good tautness and a nice, long finish.

### Food & Champagne pairings :

- For special occasions, at cocktail hour or with dinner focusing on champagne.
- Best with appetizers and fishes.
- Serve at 46-50°F (8-10°C)
- The Blanc de Blancs 2012 vintage will express its full personality starting in 2022; suitable to age for several years.

### Packaging :

- 750 ml bottles, in cases of 6, with or without boxes
- 1.5 liter magnums (2008 vintage), in cases of 3, with boxes



**CHASSENAY D'ARCE**  
Maison de Vignerons