



Brice Bécard, our Head Winemaker

« Animated by the usual finesse of the terroir of the Arce Valley, the Audace 2014 cuvée reveals a character asserted and its own identity conferred through an organic viticulture. Audace 2014 is the expression of a classic and fresh year, with extra tension and a good aging potential.

This cuvée is the result of a close collaboration between the winegrowers and their house, working together towards the greatest respect possible for the environment. »

CUVÉE AUDACE 2014 EXTRA BRUT

9,000 bottles of this cuvée have been produced from organic plots in the heart of the Côte des Bar.

Profile:

- 100% pinot noir
- 2014 vintage

Vinification & Maturation:

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks and in barrels for 18.6% of the wine.
- Aged in bottle for 6 years on lees
- Extra-brut dosage: 2 g/l
- Alcohol content: 12% ABV

Tasting notes:

- Appearance: light yellow with some copper reflections, beautiful effervescence composed of bright and thin bubbles.
- Nose: expressive, open, fresh, pure, crystalline and complex: white fruits, yellow fruits, white flowers, mineral and some spicy notes, grilled and woody.
- Palate: a precise, fine and slender substance with a great freshness, good persistence. A distinct and light finish, good drinkability.

Food & Champagne Pairings:

- As an aperitif or paired with light food as a noble fish or meat white.
- For a special occasion or everyday enjoyment, a champagne for any time.
- Serve at 46-50°F (8-10°C)
- The Audace 2014 cuvée will express its full personality starting in 2022. A wine that can be aged for several years.

Packaging:

- 750 ml bottles in cases of 6



CHASSENAY D'ARCE

Maison de Vignerons