



Brice Bécard, our Head Winemaker

« Without denying the finesse of the Arce Valley terroir, our Cuvée Origine, with its unique identity, is pleasant and consensual. Elaborated as naturally as possible, it reveals itself without artifice and offers a new and refined style.

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 ORIGINE — EXTRA BRUT

6,000 bottles of this cuvée have been produced from organic plots in the heart of the Côte des Bar.

Assemblage :

- 100% pinot noir
- Blend of several years
- 33.5% reserve wine

Vinification & Maturation:

- Vinification in the pure tradition of Champagne, in temperature-controlled stainless steel tanks and in barrels for 23% of the wine.
- 4 years of aging in bottles on lees
- Extra-brut dosage: 3 g/l
- Degree of alcohol: 12% ABV

Tasting notes:

- Appearance: light yellow with some copper reflections, beautiful effervescence composed of bright and thin bubbles.
- Nose: fresh, expressive, quite powerful, generous and very complex: stewed white and yellow fruits, spices, mineral, as well as well-balanced smoky and woody notes.
- Palate: a quite fleshy substance, with a certain roundness, tension, good persistence and a structured final of mineral notes.

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)

Conditionnement :

- 750 ml bottles in cases of 6



CHASSENAY D'ARCE

Maison de Vignerons