



Chardonnay is rarely found in Côte des Bar, and still represents 10% of our vineyard. The Blanc de Blancs 2014 cuvée highlights this grape variety, enhanced by the Vallée de l'Arce terroir, which reveals it as a refined and elegant champagne.

BLANC de BLANCS BRUT 2014

Tasting notes

"The expressive and straightforward nose unveils notes of citrus zest and acacia blossom. When left to open up, it reveals a honey fragrance bringing an elegant complexity to the bouquet. The nose echoes with the harmonious and delicate quince paste hints and torrefied hazelnut notes on the palate. The finesse of the effervescence develops into a smooth finish."

Romain Aubriot, our winemaker

Profile

100% Chardonnay

2014 vintage

A refined and perfectly balanced vintage that expresses a crispy freshness. The 2014 wines gather the qualities needed for a promising aging potential.

Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks and in barrels for a part of the wine
Aged in bottle for 8 years on lees
Brut dosage: 9 g/l

Food & Champagne Pairings

Can be enjoyed for a cocktail dinner, or with grilled meat such as lamb shanks.
Serve at 46-50°F (8-10°C)
Use white wine glasses for an ideal tasting experience.

Packaging

750 ml bottles, in cases of 6, with or without gift boxes
1.5-liter magnums (2012 vintage), in cases of 3, with gift boxes
The champagne bottle must be laid down, at a constant temperature (between 10 and 12°C) and away from light.



CHASSENAY D'ARCE
Maison de Vignerons