



The Blanc de Noirs cuvée is a highlight of the Côte des Bar's signature grape variety: Pinot Noir. The Vallée de l'Arce terroir offers a perfect balance between a full-bodied structure and elegance.

## BLANC de NOIRS 2014 EXTRA BRUT

### Tasting notes

*A rich and dense bouquet on the nose, expressing yellow fruit notes, such as Reine-Claude plums as well as Mirabelle plum eau-de-vie.*

*The nose echoes with the strength and elegance of the palate. Small spicy hints and buttered toast flavours offer a touch of complexity to the champagne. The tasting ends with a long-lasting finish extending into kirsch notes."*

### Romain Aubriot, our winemaker

### Profile

100% Pinot Noir

### 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

Extra brut dosage: 4 g/l

### Food & Champagne Pairings

Can be enjoyed for a cocktail dinner, during aperitif with a cheese platter, or a spicy meal such as a dried apricots and chicken tagine.

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  
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