



Côte des Bar winemakers have taken great care of a rare heritage, a vine variety forgotten a long time ago and preserved on very few plots: Pinot Blanc. This grape variety represents less than 0,3% of the global champagne appellation area, making this cuvée precious and rare.

PINOT BLANC 2014 EXTRA BRUT

Tasting notes

"The confluence of a rare grape variety, Pinot Blanc, and a unique terroir, the Vallée de l'Arce, creates an exclusive and exceptional cuvée.

A bold, expressive, and delicate nose opens up to yellow and white fruits such as pear or candied peach. Subtle toasted flavours appear and blend perfectly into the fruity bouquet. The blunt attack on the palate develops into a long-lasting fruit in syrup flavoured finish. Slightly sour and salty notes invite your mind to plunge into the tasting experience and prolong the moment."

Romain Aubriot, our winemaker

Profile

100% Pinot Blanc

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: 2 g/l

Food & Champagne Pairings

Can be enjoyed with oysters or raw fish, such as an exotic fruit and sea bream tartar.
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