



Chardonnay is rarely found in Côte des Bar, and still represents 10% of our vineyard. The Blanc de Blancs 2015 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 2015

Tasting notes

"A delicate nose full of freshness with citrus notes such as finger lime sprinkled with slightly minty hints. As it warms up, caramelized touches bring more sweetness.

A very nice balance in mouth with notes of dulce mixing white chocolate and caramel, all enhanced by a tangy final touch.

A cuvée that is both rich and elegant with a nice persistence on the palate."

Romain Aubriot, our winemaker

Profile

100% Chardonnay

2015 vintage

This vintage presents more indulgence than its predecessor. The wines from the 2015 harvest offer balance between roundness and freshness, good maturity and good 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 7 years on lees
Brut dosage: 7 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