



Quintessence of our Maison, Confidences is an exceptional cuvée. Elaborated from the vineyard's oldest vines, very few bottles are produced and the extensive aging time justifies its rarity.

Confidences

— 2012 —

Tasting notes

"A first dense and complex nose, rich and elegant. Hints of fruit paste and a slight note of white pepper spice. The Pinot Noir is dominant on the palate. The blend of Chardonnay and Pinot Blanc brings freshness, yellow candied fruit flavours and notes of red fruit compote. Some floral and minty aromas enhance and complete the balance."

Romain Aubriot, our winemaker

Profile

83% Pinot Noir, 15% Chardonnay & 2% Pinot Blanc
Grapes from the vineyards' oldest vines

2012 vintage

A rich and dense vintage with a strong personality. The wines evolve with elegant tertiary notes and a delicate roundness.

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 9 years on lees.
Brut dosage: 6,5 g/l
Ancestral expertise, turned and labeled by hand

Food & Champagne Pairings

Our Confidences cuvée can be enjoyed with a dry and matured goat cheese, meat in sauce or even paired with grilled lobster.
Serve at 50-53°F (10-12°C)
Use white wine glasses for an ideal tasting experience.

Packaging

750 ml bottles, in cases of 3 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