



Perfect witness of our pursuit of excellence, the knowledge passed on from generations and the hard-work dedicated to the vines and wines, Confidences Rosé is our most prestigious cuvée. The grapes are harvested from a selection of unique plots ruled by a strict requirement specification. Patience is key in the aging of this slightly salmon coloured wine, that reaches its peak by expressing a rich bouquet of complex fragrances.

Confidences

— ROSÉ 2015 —

Tasting notes

"The nose opens up on elegant wild strawberry marmalade notes, characteristic of the Pinot Noir's finesse.

The ripe red fruit aromas echo on the palate, followed by floral hints. A delicate redcurrant sourness prolongs the finish in full delicateness.

A generous and elegant champagne."

Romain Aubriot, our winemaker

Profile

86% Pinot Noir (12% red wine), 10% Chardonnay & 4% Pinot Blanc

Grapes from the vineyards' oldest vines

2015 vintage

2015 is a strongly-structured vintage, slightly more complex and full-bodied than the previous one. The wine is generous and finishes with a long-lasting freshness.

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 6 years on lees.

Brut dosage: 7,5 g/l

Ancestral expertise, turned and labeled by hand

Food & Champagne Pairings

Can be enjoyed with Chaource cheese, for a regional combination. A pairing with a baked or dried fruits dessert can also be recommended for a successful marriage of flavours.

Serve at 46-50°F (8-10°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