



Our champagnes are the expression of the Côte des Bar terroir. They are the authentic reflection of our savoir-faire and passion.

— CUVÉE ROSÉ — BRUT

Tasting notes

"An expressive and balanced nose, offering fresh raspberry and wild strawberry compote aromas.

A rich variety of red fruit notes appears on the palate, enhanced by a delicate touch of violet candy, taking us back to childhood memories.

The pleasant finish ends with a slightly sour note brought by Chardonnay."

Romain Aubriot, our winemaker

Profile

51% Pinot Noir, 31% Chardonnay, 12% Meunier & 6% Pinot Blanc

Blend from several harvests

Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks

Before bottling, incorporation of 13% of red wine made from grapes grown in the House's vineyards.

Aged in bottle for 4 years on lees.

Brut dosage: 9 g/l

Food & Champagne Pairings

Can be enjoyed for a festive aperitif or a cocktail dinner. Can also be paired with meat in sauce, served with red fruits, such as a duck with cherries, or a red fruit tart.

Serve at 42-50°F (6-10°C)

Packaging

750 ml bottles, in cases of 6

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