



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

## — SÉLECTION — BRUT

### Tasting notes

*"Our Cuvée Selection is generous and consensual. Its expressive nose reveals strawberry and raspberry notes, followed by a dense and fruity roundness on the palate, characteristic of Pinot Noir. The full-bodied, smooth and long-lasting finish calls for a prolonged tasting instant."*

### Romain Aubriot, our winemaker

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### Profile

100% Pinot Noir  
Blend from several harvests  
20% reserve wines

### Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks  
Aged in bottle for 2 years on lees.  
Brut dosage: 6 g/l

### Food & Champagne Pairings

For a special occasion or a day like any other, this champagne can be enjoyed at all times.  
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