



Chardonnay is rarely found in Côte des Bar, and still represents 10% of our vineyard. The Chardonnay 2017 cuvée highlights this grape variety, enhanced by the Vallée de l'Arce terroir, which reveals it as a refined and elegant champagne.

chardonnay

brut | 2017

Tasting notes

"This cuvée reveals the characteristic freshness and complexity of Kimmeridgian terroirs. The nose expresses delicate notes of flowers and frangipane, as well as woody nuances of coffee and vanilla, adding an extra touch of generosity. On the palate, a perfect balance between delicacy and roundness delivers ripe white fruit flavours, underlined by a lively citrus finish, adding a pleasant salinity. A champagne that will delight beginners as much as connoisseurs."

Romain Aubriot, our winemaker

Profile

100% Chardonnay

2017 vintage

A very fine vintage for the southern Champagne region. The choice of the harvest date was crucial, and allowed our grape varieties to express all their freshness, as well as a rich bouquet.

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 g/l

Food & Champagne Pairings

Can be enjoyed for a cocktail dinner, or paired with white meat such as roast chicken.
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.
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