



Côte des Bar winemakers have taken great care of a rare heritage, a vine variety forgotten a long time ago and preserved on very few plots: Pinot Blanc. This grape variety represents less than 0,3% of the global champagne appellation area, making this cuvée precious and rare.

pinot blanc

extra-brut | 2015

Tasting notes

"This exclusive Pinot Blanc cuvée, from the unique terroir of the Vallée de l'Arce, seduces with its delicate aromas of white flowers and toasted notes. On the palate, the freshness and liveliness of the grape variety are gently expressed through nuances of white fruit and citrus. The elegant notes on the finish give this cuvée a balanced structure and remarkable length."

Romain Aubriot, our winemaker

Profile

100% Pinot Blanc

2015 vintage

This vintage presents more generosity than the previous. The wines from the 2015 harvest offer a balance between roundness and freshness, good maturity and an interesting ageing potential.

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 7 years on lees
Extra brut dosage: 4 g/l

Food & Champagne Pairings

The perfect accompaniment to a seafood platter or scallop tartare, enhanced with a passion fruit and citrus sauce.

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