



The Blanc de Noirs cuvée is a highlight of the Côte des Bar's signature grape variety: Pinot Noir. The Vallée de l'Arce terroir offers a perfect balance between a full-bodied structure and elegance.

pinot noir extra-brut | 2015

Tasting notes

"This promising vintage reveals fragrances of ripe yellow fruit and a touch of jammed wild strawberry, with subtle minty hints for an appreciated freshness. The palate is generous, offering compote notes, balanced by a light acidity, extending the tasting experience with elegance. On the finish, vanilla notes, inherited from the ageing in oak, is adding a touch of complexity, underlining the harmony between the richness of the grape variety and the freshness of the terroir."

Romain Aubriot, our winemaker

Profile

100% Pinot Noir

2015 vintage

This vintage presents more generosity than the previous one. 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 8 years on lees
Extra brut dosage: 5 g/l

Food & Champagne Pairings

Can be enjoyed for aperitif with a platter of cheese, or as a pairing to a meal such as duck with cranberry 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