



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

## — CUVÉE EXPRESSION — ROSE · 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

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### Blend

67% Pinot Noir, 28% Chardonnay, 5% 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 12% of red wine made from grapes grown in the House's vineyards.  
Aged in bottle for 3 years on lees.

Brut dosage: 10 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