



Chardonnay is not very present in the Côte des Bar, representing 10% of our plots. We wanted to highlight it through a cuvée composed exclusively of this grape variety. The terroir of the Arce valley makes it a Blanc de Blancs that is both elegant and refined.

100 magnums available.

chardonnay

brut | 2002

Tasting notes

"This vintage is distinguished by a bright gold color and a light effervescence. On the nose, it offers rich aromas of ripe yellow fruits, vanilla, and a subtle touch of quince paste. On the palate, it reveals a great delicacy and a seductive roundness, with flavors of apricot, honeyed notes and nuances of white chocolate. The finish, enhanced by a hint of citrus, brings a clear freshness."

Romain Aubriot, our cellar master

Blend

100% Chardonnay

2002 vintage

The 2002 vintage is one of the finest in recent decades. The sunny summer allowed the Chardonnay to reach optimal maturity and an excellent balance, offering remarkable aging 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.

10 years of aging in bottles on lees and 10 years under cork bring complexity and a vanilla aromatic profile. Brut dosage: 10 g/l

Food & Champagne pairings

Will be truly enjoyed by purists who like old vintages. To be consumed during an aperitif dinner, with refined cheeses such as dry goat cheese or Comté. Serving temperature between 8 and 10°C. To be enjoyed in large white wine glasses.

Packaging

1.5-liter magnums, in boxed case.

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