



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.

200 magnums available.

# chardonnay

brut | 2015

## Tasting notes

*"Chardonnay in all its glory, this cuvée reveals a fresh nose with notes of caviar lemon and mentholated touches. As it warms, caramelized aromas appear, adding an additional delicacy. On the palate, the balance is remarkable, with seductive flavors of white chocolate mixed with caramel. The tangy finish brings a perfectly integrated liveliness, highlighting the richness and elegance of this champagne, with an exceptional persistence in the mouth."*

## Romain Aubriot, our cellar master

## Blend

100% Chardonnay

## 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  
Brut dosage: 8 g/l

## Food & Champagne pairings

Easily enjoyed as an aperitif or coming with grilled meat such as lamb shank.  
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