

MAGNUMS COLLECTION



In Côte des Bar, our winegrowers have preserved a rare heritage, a few plots of a long-forgotten grape variety: Pinot Blanc. This grape variety, grown on less than 0.3% of the appellation area, makes this vintage a rare and precious champagne.

100 magnums available.

## pinot blanc

brut | 2012

### Tasting notes

*"This Pinot Blanc cuvée has a pale-yellow color with green highlights and a generous effervescence. On the nose, it seduces with its freshness and its mineral aromas, of white fruits, citrus fruits, with floral and slightly toasted touches. On the palate, it offers a frank and generous attack, with a beautiful flesh and a saline mineral finish, providing a persistent freshness."*

Romain Aubriot, our cellar master

### Assemblage

100% Pinot Blanc

### 2012 vintage

A vintage of great richness, marked by excellent phenolic ripeness. The perfect balance of grapes from this year offering both power & elegance.

### 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 10 years on lees

Brut dosage: 7 g/l

### Food & Champagne pairings

A saline cuvée that will perfectly enhance a platter of seafood and shellfish. Ideal as an aperitif dinner.

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