



Our champagnes are the expression of the Côte des Bar terroir. They are the authentic reflection of our savoir-faire and passion. This new cuvée, a blend of two white grape varieties, gives us the opportunity to once again highlight Pinot Blanc, a precious grape variety of the region.

— SÉLECTION BLANCHE — BLANC DE BLANCS · BRUT

Tasting notes

"Two grape varieties in harmony, Chardonnay and Pinot Blanc..."

A delightful nose with generous sweetness offering aromas of ripe white fruits, complemented by notes of peach and apricot. Delicate notes of citrus add an invigorating freshness. On the palate, the finesse and minerality of Chardonnay blend elegantly with the richness and structure of Pinot Blanc. The flavours of white and yellow fruits enhanced by nuances of white flowers, create a creamy and enveloping texture. The finish is marked by an iodized note bringing intensity to this cuvée."

Romain Aubriot, our winemaker

Profile

90% Chardonnay & 10% Pinot Blanc
Blend from several harvests

Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel.
Aged in bottle for 2 years on lees
Brut dosage: 6 g/l

Food & Champagne Pairings

For festive aperitifs or cocktail dinners.
Also goes perfectly with white fish served with citrus fruits or turkey skewers with thyme and preserved lemons.
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