



15 886 bottles of this cuvée were produced in the heart of Côte des Bar, containing grapes from organically cultivated vine plots.

EXTRA BRUT

Tasting notes

"The Pinot Noir expresses in this cuvée all the splendour of its richness and roundness. The first nose reveals aromas of yellow stone fruit, such as ripe reine-claude plums and mirabelle plums in syrup. Spicy vanilla notes subtly follow. On the palate, this cuvée stands out for its fleshy, unctuous texture that envelops the mouth. An exotic touch of pineapple emerges, followed by a delicate hint of citrus, bringing a magnificent length to the tasting."

Romain Aubriot, our winemaker

Profile

100% Pinot Noir

2017 vintage

A very fine vintage in the southern Champagne region. The chosen harvest date allowed our grape varieties to express all their freshness and aromatic richness.

Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks and in barrels for 15% of the wine. Aged in bottle for 6 years on lees. Extra brut dosage: 5 g/l

Food & Champagne Pairings

Can be enjoyed with cod fish baked in foil or with a nice piece of monkfish tail. It can also be paired with cheese such as an 18-months matured Comté. 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