



Chardonnay is not very present in the Côte des Bar, representing 10% of our surfaces. 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.

chardonnay

extra-brut | 2018

Tasting notes

«The nose seduces with its deliciousness, mixing notes of white and yellow fruits. The aging in wood brings smoky and vanilla touches as well as richness and complexity.

The attack on the palate is rich and elegant, revealing the deliciousness of our chardonnay. The aromas of yellow fruits and white flowers are expressed with finesse, supported by a beautiful minerality. The finish, long and saline, underlines all the purity and balance of this vintage.»

Romain Aubriot, our winemaker

Profile

100% Chardonnay

2018 vintage

A vintage that stands out for its finesse and elegance. The harvest combined quality and quantity, offering a very beautiful maturity to perfectly healthy grapes. It can be tasted from its first years while having good 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.

Aged in bottles for 5 years on lees

Extra brut dosage: 5.5 g/l

Food & Champagne Pairings

Can be enjoyed for a cocktail dinner, or paired with white meat such as a creamy roast chicken.

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

LD8D94