



The Blanc de Noirs cuvée is a highlight of the Côte des Bar's signature grape variety: Pinot Noir. The Vallée de l'Arce terroir offers a perfect balance between a full-bodied structure and elegance.

pinot noir

extra-brut | 2018

Tasting notes

"The nose opens with aromas of fresh fruits, with ripe peaches at the opening, a sign of beautiful generosity. The palate reveals a lively attack, combining freshness and elegance. The Pinot Noir fully expresses its richness, with fleshy and generous flavors. Spicy and subtly smoky nuances enrich the overall effect, bringing complexity and depth. The finish, straightforward and precise, offers a beautiful persistence, pleasantly prolonging the tasting."

Romain Aubriot, our winemaker

Profile

100% Pinot Noir

2018 vintage

A vintage of great finesse and elegance. The harvest was distinguished by a beautiful balance between quality and quantity, producing grapes at ideal maturity and remarkably healthy. This champagne can be enjoyed now for its freshness and liveliness, while offering excellent aging potential for those who wish to let it mature for few years in the cellar.

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 5 years on lees

Extra brut dosage: 6 g/l

Food & Champagne Pairings

Perfect as an aperitif with a platter of firm cheeses, it will also go perfectly with a meal such as duck breast with grilled apricots.

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