

MAGNUMS COLLECTION



Our champagnes are the expression of the Côte des Bar terroir. They are the authentic reflection of our savoir-faire and passion.

## — CUVÉE EXPRESSION — ROSÉ · BRUT

### Tasting notes

*"An expressive and balanced nose, offering fresh raspberry and wild strawberry compote aromas. A rich variety of red fruit notes appears on the palate, enhanced by a delicate touch of violet candy, taking us back to childhood memories. The pleasant finish ends with a slightly sour note brought by Chardonnay."*

### Romain Aubriot, our cellar master

### Blend

90% Pinot Noir, 10% Chardonnay  
Blend from several harvests

### Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks. Before bottling, incorporation of 14% of red wine made from grapes grown in the House's vineyards. Aged in bottle for 3 years on lees.  
Brut dosage: 7 g/l

### Food & Champagne pairings

Can be enjoyed during a festive aperitif or a cocktail dinner. Can also be paired with meat in sauce, served with red fruits, such as a duck with cherries, or a red fruit tart.  
Serving temperature between 8 and 10°C.

### Packaging

150-centiliters magnums, in boxed case of 3.  
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

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