

MAGNUMS COLLECTION



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

500 magnums available.

chardonnay EXTRA-BRUT | 2017

Tasting notes

"Chardonnay in all its glory, this cuvée reveals a fresh nose with notes of caviar lemon and mentholated touches. As it warms, caramelized aromas appear, adding an additional delicacy. On the palate, the balance is remarkable, with seductive flavors of white chocolate mixed with caramel. The tangy finish brings a perfectly integrated liveliness, highlighting the richness and elegance of this champagne, with an exceptional persistence in the mouth."

Romain Aubriot, our cellar master

Blend

100% Chardonnay

2017 vintage

The 2017 harvest in our southern Champagne region has produced exceptional wines, combining freshness and elegance.

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 6 years on lees
Extra-brut dosage: 5 g/l

Food & Champagne pairings

It is very easy to enjoy as an aperitif or with grilled lobster.
Serving temperature between 8 and 10°C.
To be enjoyed in large white wine glasses.

Packaging

1.5-liter magnums, in boxed case.
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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