

MAGNUMS COLLECTION



The Vintage cuvée is an invitation to excellence, a refined and delicate blend. A champagne representative of the fresh and elegant style of our craftsmanship.

pinot noir chardonnay brut | 2012

Tasting notes

"Sweet nectar with a light gold color and light green highlights. The first nose is very delicate and fresh, opens up as it warms up and reveals floral notes such as acacia, touches of white fruits and a hint of flint. On the palate, it is very smooth with a low effervescence that evokes the sensation of a sauce passed through a siphon. The finish is fresh, marked by beautiful citrus fruits. An elegant vintage, with a lot of length."

Romain Aubriot, our cellar master

Bland

55% Pinot Noir, 45% Chardonnay

2012 vintage

A vintage of great richness, marked by excellent phenolic ripeness. The perfect balance of grapes from this year offering both power & elegance.

Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks.
Aged in bottle for 9 years on lees
Brut dosage: 8.5 g/l

Food & Champagne pairings

Very easy to enjoy as an aperitif dinner or paired with refined dishes such as a yuzu scallop tartare.
Serving temperature between 8 and 10°C.
To be enjoyed in large white wine glasses.

Packaging

1.5-liter 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.



CHASSENAZ D'ARCE
Maison de Vignerons