



Our champagnes are the expression of the Côte des Bar terroir. They are the authentic reflection of our savoir-faire and passion. The Maison's emblematic cuvée is remarkable for its generosity and finesse, consensual and balanced.

## — CUVÉE PREMIÈRE — B R U T

### Tasting notes

*"An explosion of delicate fragrances on the nose, expressing the density of Pinot Noir through small red and yellow fruit notes, carried by the harmonious freshness of Chardonnay.*

*The roundness and smoothness on the palate echoes with the intensity of generous flavours found on the nose.*

*This cuvée can be enjoyed on any occasions and will delight oenophiles."*

### Romain Aubriot, our winemaker

### Profile

60% Pinot Noir and 40% Chardonnay

Blend from several harvests

37% reserve wines

### Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks.

Brut dosage: 8 g/l

### Food & Champagne Pairings

For festive aperitifs or a cocktail dinner. Can be enjoyed with fish in sauce, or sour and low-sugar desserts such as a lemon pie.

Serve at 42-50°F (6-10°C)

### Packaging

375 ml half-bottles, in cases of 6

750 ml bottles, in cases of 6

1.5-liter magnums, in boxed cases of 3

3-liter jeroboams, in wooden crates

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