



Côte des Bar winemakers have taken great care of a rare heritage, grape variety forgotten a long time ago and preserved on very few plots: Pinot Blanc. This grape variety represents less than 0,3% of the global champagne appellation area, making this cuvée precious and rare.

pinot blanc

extra-brut | 2016

Tasting notes

This 100% Pinot Blanc Champagne charms with an intensely expressive and indulgent nose, dominated by ripe yellow stone fruits and juicy pear. On the palate, it is broad and generous, revealing remarkable aromatic complexity centered around mirabelle plum and yellow fruits, leading into a long, persistent finish marked by spicy, vanilla, and delicately smoky notes derived from barrel ageing.

Romain Aubriot, our winemaker

Profile

100% Pinot Blanc

2016 vintage

This vintage presents more generosity than the previous. The wines from the 2016 harvest offer a balance between roundness and freshness, good maturity and an interesting ageing potential.

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 8 years on lees
Extra brut dosage: 5 g/l

Food & Champagne Pairings

Perfectly suited to pairing with a seafood platter or a sea bream ceviche with basil and citrus.
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