



Quintessence of our Maison, Confidences is an exceptional cuvée. Elaborated from the vineyard's oldest vines, very few bottles are produced and the extensive aging time justifies its rarity.

Confidences

— 2014 —

Tasting notes

This 2014 vintage cuvée is distinguished by an elegant and charming nose, with delicate buttery notes complemented by aromas of well-ripened yellow fruits, slightly stewed. On the palate, it is rich and harmonious, extending this indulgent expression while revealing buttery and honeyed nuances, alongside flavors of yellow fruits followed by candied citrus. The overall impression retains a beautiful freshness, supported on the finish by well-balanced acidity that evolves into a fine saline touch, bringing length and persistence.

Romain Aubriot, our winemaker

Profile

66% Pinot Noir, 27% Chardonnay & 7% Pinot Blanc
Grapes from the vineyards' oldest vines

2014 vintage

A remarkable vintage with excellent ageing potential, produced in a year distinguished by outstanding natural acidity. The wines display beautiful ripeness while retaining remarkable freshness.

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 9 years on lees.

Brut dosage: 8 g/l

Ancestral expertise, turned and labeled by hand

Food & Champagne Pairings

Confidences pairs beautifully with grilled blue lobster or an 18-month-aged Comté cheese.

Serve at 50-53°F (10-12°C)

Use white wine glasses for an ideal tasting experience.

Packaging

750 ml bottles, in cases of 3 gift boxes

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

LD49B