



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

chardonnay extra-brut | 2019

Tasting notes

This 2019 vintage Blanc de Blancs, crafted exclusively from Chardonnay and finished with an Extra Brut dosage, stands out for its elegance and finesse. The nose is subtle and precise, revealing notes of pear and vine peach, lifted by a touch of fresh citrus. On the palate, the wine is vibrant and harmonious, with an elegant, generous texture. Lees ageing brings delicate hints of acacia honey, while preserving freshness and balance between tension and roundness. The finish is long and persistent, leaving a fresh impression with delicate honeyed notes.

Romain Aubriot, our winemaker

Profile

100% Chardonnay

2019 vintage

The 2019 vintage was particularly successful, already showing great harmony and excellent ageing potential. Ideal growing conditions throughout the season allowed the grapes to reach optimal ripeness while maintaining outstanding fruit health.

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 bottles for 5 years on lees

Extra-brut dosage: 5 g/l

Champagne & Food Pairings

Ideal for an aperitif dinner or a selection of fine cheeses. It also makes an excellent pairing with premium seafood, such as spider crab or barbecued grilled king prawns.

Serve at 46-54°F (8-12°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