

The Blanc de Noirs cuvée is a highlight of the Côte des Bar's signature grape variety: Pinot Noir.

The Vallée de l'Arce terroir offers a perfect balance between a full-bodied structure and elegance.

pinot noir

extra-brut | 2019

Tasting notes

This 2019 vintage Blanc de Noirs, made exclusively from Pinot Noir, reveals a generous and expressive nose, where ripe yellow fruit, almost compote-like in character, intertwines with delicate notes of fresh hazelnut.

The palate is rich and beautifully textured. Flavours of stewed yellow fruit and quince paste unfold with delicious generosity, while maintaining a fine sense of balance. The finish, driven by a pleasant, tangy freshness, lingers with a subtle saline note, bringing remarkable length and elegance to the wine.

Romain Aubriot, our winemaker

Profile

100% Pinot Noir

2019 vintage

A beautiful vintage, already showing deliciously generous character. The season benefited from ideal weather conditions throughout, resulting in grapes reaching excellent maturity while maintaining impeccable sanitary conditions.

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

Champagne & Food Pairings

Perfect with a selection of fine charcuterie, or paired with Bresse chicken and morel mushrooms in a rich Vin Jaune sauce.
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

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