

FRESH ROUNDED

CUVÉE PREMIÈRE BRUT

Cuvée Première Brut is the flagship of the House. It is the essential expression of the nobility of Pinot Noir and Chardonnay and of the Arce Valley's soils.

Blending:

Dominance of Pinot Noir, 60% (remarkable for its puissance and finesse) associated with the mineral freshness of Chardonnay, 40%. Blendind based on several harvests.

Wine making:

In respect with the pure Champagne traditions, stainless steel and thermo regulated tanks and partial blocking of the malolactic fermentation.

Cuvee Premiere matures in cellar during 3 years.

After disgorging, this champagne benefits from a dosage of 9g/l. Then, it setlles at least 3 months in cellar.

Tasting:

This cuvee has a gold lemon colour with a beautiful cordon of fine

The rich and elegant smell reveals spicy and floral notes, associating honey and yellow fruits aromas.

A fresh and acidulated attack, with an airy and fluid texture which lets a few honey notes appear. The final taste is harmonious and balanced, giving an impression of length and fullness.

Champagne & Dishes:

Pancake salmon filled roll, prawns and grapefruit canapés, crab brioche.

Shipping package:

Bottle 75 cl - 6 bottles pack - 1 bottle giftbox 1/2 bottle 37.5 cl - 6 bottles pack Magnum 1,5 I - 3 botlles pack - 1 bottle giftbox Jeroboam 3 I - in wooden giftbox



CHASSENAY d'ARCE

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