

Chassenay d'Arce Blanc de Blancs 2014



Brice Bécard, our Head Winemaker "Chardonnay, the predominant variety used in this champagne, delivers all of its finesse and lightness here. Thanks to the Kimmeridgian limestone sub-soil that gives the Arce Valley's terroir its style and that endows this blend with invigorating, dynamic energy, the wine displays remarkable, refined purity and minerality. Made from the 2010 harvest alone, classic and balanced, the wine expresses itself with restraint and subtlety in a fresh and elegant register.



100% Chardonnay



Tradisjonell Champagne metode.
Temperaturkontrollerte ståltanker og på fat (4% av vinen). Non - malolactic fermentering for 13% av vinen.



Lagret på bunnfallet i 8 år

kr

Alkohol: 12%

Vinmonopolet:

Bestillingsutvalget

14217701

Produsent	Type	Land	District
Chassenay d'Arce	Musserende	Champagne	
Sukker (g/l)	Syre (g/l)	Volum	Ant. i kart.
8	4,7	75 cl	6