

Chassenay d'Arce Cuvee Premier Magnum N.V



Brice Bécard, Head Winemaker “The blend of fairly imposing pinot noir with the greater subtlety of chardonnay gave rise to our Cuvée Première, which is remarkable for its generosity and delicacy. This champagne is classic and complex, driven by the freshness that is characteristic of the Arce Valley’s terroir. Its body is precise and smooth, sending out a consensual message.”



62% Pinot Noir, 37% Chardonnay, 1% Pinot Blanc



Tradisjonell Champagnemetode med bruk av temperaturkontrollerte ståltanker. Delvis malolaktisk fermentering.



48 måneder på bunnfall

kr

Alkohol: 12%

Vinmonopolet:

Bestillingsutvalget

17068205

Produsent	Type	Land	District
Chassenay d'Arce	Musserende	Frankrike	Champagne
Sukker (g/l)	Syre (g/l)	Volum	Ant. i kart.
8	7,4	150 cl	3