

C H A M P A G N E



CHASSENAY D'ARCE

Maison de Vignerons

V I N T A G E 2 0 2 5



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ORGANIZATIONAL CHART

- President : Angélique VIARDET
- Chief executive: Manuel HENON
- Cellar Master: Romain AUBRIOT
- Vineyard Advisor: Céline ROBERT
- Head of Sales: Benoît DELCOURT
- Marketing and communication manager: Élise DINQUEL
- Production manager: Sophie GALET
- Quality, health, safety and environment manager: Marine JOSSELIN
- Export sales manager: Philippine LIPKA
- Financial and administrative manager: Delphine MONTELEONE

CHASSENAY D'ARCE, House of winegrowers in Côte des Bar

OUR STORY

The Arce valley is rooted to the heart of Côte des Bar, in the south of the Champagne region, close to Burgundy. The 315 hectares of Chassenay d'Arce vineyards are spread over 16 villages, along the Arce river. Chassenay d'Arce champagnes are the expression of the specific terroir of Côte des Bar, enhanced by the characteristic freshness of the Arce Valley. Founded by 5 pioneers in 1956 in Ville-sur-Arce, the winegrowers work the vines and produce characterful wines in the pure champagne tradition. They continue to operate in the same spirit of cooperation, solidarity and knowledge transmission.



A COLLECTIVE AWARENESS

Accompanied by a wine advisor, the 130 winegrowers families have been following sustainable agricultural methods for many years. The Sustainable Winegrowing label, obtained in 2021, makes Chassenay d'Arce the first Champagne House to be awarded such a label.

Today, 7,7 hectares of vines are certified organic, thanks to three winegrowers committed to this approach on their own initiative.

A RANGE OF ACTIONS TO PROTECT THE ENVIRONMENT

Protecting biodiversity, reducing and optimizing waste recycling, making better use of natural resources (fuel and electricity consumption), producing an annual environmental report..

After the launch in 2019 of the first cuvée made from organically grown grapes, the creation of Les Authentiques range, at the end of 2022, illustrates the launch of this approach: a refined packaging, the use of recycled paper made from natural fibers a raw aluminium cap and a single label. The amount of material needed for the packaging has been reduced by 65%, compared to a « traditional » packaging.

By the end of 2023, a number of new products were introduced, such as shorter champagne caps, the use of 100% recycled kraft boxes and the elimination of cases (except for the top of the range Confidentielles cuvées and for the Ratafia Champenois).

OUR OPERATING PROCESS

Grapes are delivered at Ville-sur-Arce, where several pressing lines and a large storage capacity enable meticulous winemaking that respects the terroir's origins; The wines are aged optimally in the underground cellars, offering a range of complex and accomplished cuvées.

The Chassenay d'Arce brand is distributed to consumers and the traditional wine trade (wholesalers, wine merchants, hotels and restaurants) in France and abroad in over 30 countries.

IDENTITY



CREATION:
Maison de Vignerons
founded in 1956 by
5 pioneers



OWNERS:
130 families of wine
growers



GRAPE VARIETIES:
90% pinot noir
7% chardonnay,
2% pinot meunier,
1% pinot blanc



TERROIR :
16 villages
from Côte des Bar



AVERAGE VINE AGE:
25-30 years old
More than 65 years for
the oldest vine



AGEING:
12 presses
stainless steel tank
wine cellar with
wooden barrels



ENVIRONMENTAL ACTION:
Sustainable Wine
growing

CHASSENAY D'ARCE, Its territory, its varieties, its know-how

LOCATION

About 100 kilometers from Epernay, Côte des Bar is the most southern wine region in Champagne in the Aube department.

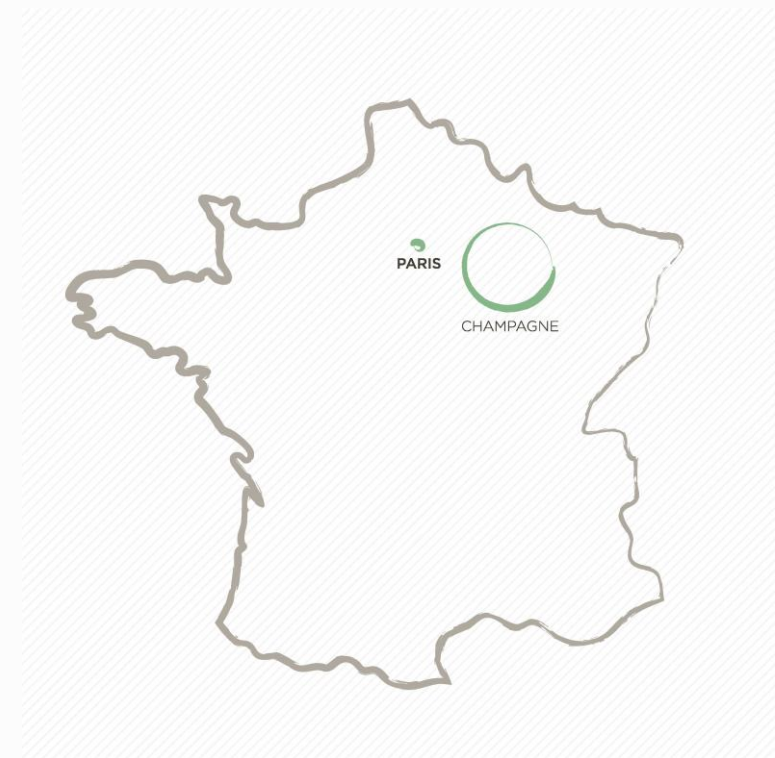
The landscapes alternate between forests, hillsides, a mosaic of geometric parcels shaped by generations of winegrowers.

TERROIR

80% of grapevines south, south-east exposed, on strong slopes. The Kimméridgian soil, once covered by the sea, is made up of a limestone and clay mother rock known as cacareous marl.

CLIMATE

The mild climate, the vines exposure and the soil type bring pinot noir, which is the predominant grape variety, remarkably delicate aromas and flavors.



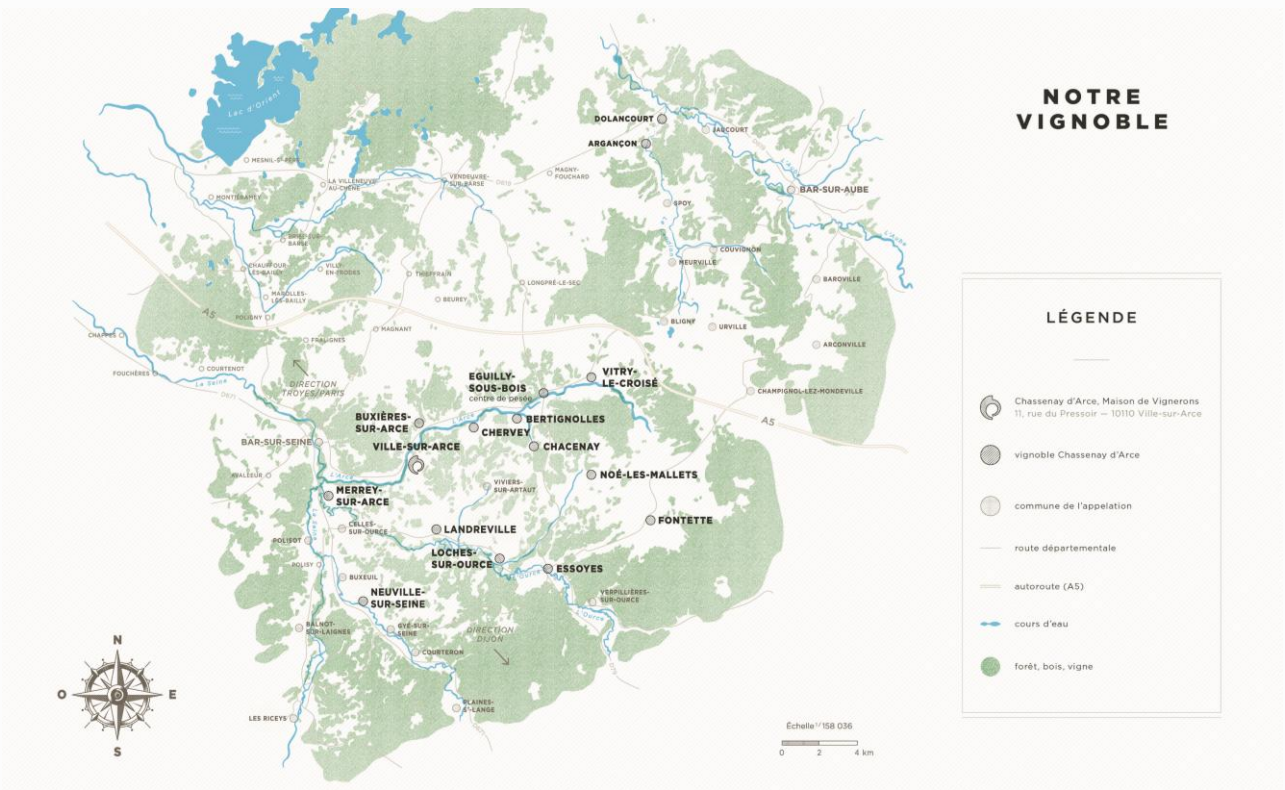
GRAPE VARIETIES

The type of soil has guided the selection of the best-suited grape varieties: the dominant variety, pinot noir (90%), brings body and power to the blend. Chardonnay accounts for 7%, and is characterized by delicate, delicate aromas, with floral, citrus and sometimes mineral notes. Pinot meunier, 2%, adds roundness to the blend. The rare pinot blanc (1%) is appreciated for its rich aromas. This diversity enables us to offer cuvées with very different profiles.

A KNOW-HOW

Wines are vinified in the pure Champagne tradition and aged in our cellars for 3 to 10 years. A part is vinified in oak barrels and intended for the “top of the range” champagnes.

Optimum mastery of the various stages in the winemaking process is ensured by a constantly researching team and state-of-the-art production equipment.



CHASSENAY D'ARCE,

Core values and commitments

THE TIE SYMBOL AND BRAND VALUES

The brand symbol represents the link that unites all members of the House. It is both concentric, to express sharing and solidarity, and eccentric, to express openness to the outside world and to the future. Its circular, vegetal shape can be interpreted as the life cycle of the vine, but also as the renewal of generations of winegrowers within Chassenay d'Arce.

THROUGH THIS SYMBOL, WE EMBODY THE BRAND'S FIVE CORE VALUES :

- ☞ **Solidarity:** a community of men and women
- ☞ **Territoriality:** a brand rooted in the Côte des Bar region
- ☞ **Naturality:** a committed and responsible brand
- ☞ **Quality:** a demanding and caring brand
- ☞ **Authenticity:** a simple, sincere brand

A GLOBAL VISION BASED ON FOUR FUNDAMENTAL ELEMENTS:

- ☞ Acting for the environment
- ☞ Guaranteeing quality from vine to glass
- ☞ Support the region and local heritage
- ☞ Offering consumers the right price



COMMITMENTS:

The Sustainable Winegrowing certification Vignerons Engagés sends a strong signal.

The House affirmed genuine ecological commitment is above all the result of a shared desire to uphold age-old traditions, demonstrate respect for nature and maintain the quality of its champagnes.

The launch in 2019 of the first cuvée from organically grown grapes is the culmination of years of work on the vines and is part of the House's commitment to an environmental approach through the Vignerons Engagés label, with certification obtained in 2021 making Chassenay d'Arce the first Champagne House to receive the label.

Cuvée Origine and Cuvée Audace (2014 was the first vintage), part of Les Authentiques range, launched at the end of 2022, are produced from grapes grown on organically farmed plots.

At the same time, respect for practices continues with two environmental certification standards: VDC and HVE. A number of actions have been taken to protect the environment: protecting biodiversity, reducing and optimizing waste recycling, better conservation of natural resources (fuel and electricity consumption), promoting eco-design (for example, with the elimination of 100% recyclable boxes and cases)...



WHERE GENERATIONS MEET

An ambitious brand's journey...

DATES

- 2024
Chassenay d'Arce, the first Champagne House to be awarded the Vignerons Engagés label in 2021, is the first Champagne House to receive the event, launched in 2012.
Chassenay d'Arce unveils its first Collection Magnums: an exclusive, rare and numbered collection to showcase the timeless elegance of the Maison de Vignerons' Côte des Bar wines in a prestigious format
- 2023
Chassenay d'Arce presents its first carbon report
- 2022
Les Authentiques, a range of champagnes made from organically grown grapes.
Cuvée Origine and Cuvée Audace 2014: uncluttered packaging, use of recycled paper made from natural fibers, raw aluminum cap with no ink, single label.....
"These cuvées are the result of a close collaboration between the winemakers and their House, working together to achieve the greatest possible respect for the environment"
- 2021
Chassenay d'Arce is the first Champagne House to be awarded the Sustainable Winegrowing Vignerons Engagés label
- 2020
A new brand identity
- 2019
Launch of the 2013 organic cuvée
- 2018
Validation of the CSR approach aimed at obtening the VDD label
- 2016
Inauguration of a barrel cellar
- 2014
A cellar for bottle ageing
- 1993
Construction of a new vat room
- 1977
Opening of a new pressing plant
- 1956
The cooperative was created in Ville-sur-Arce by 62 winegrowers: a House on a human scale, where the word "cooperate" takes on its full meaning

POWERFUL TOOLS

- Presses: 9 presses of 12,000 kg – 1 press of 8,000 kg – 1 press of 4,000 kg
- Pressing capacity: 550,000 kg / day
- Vat rooms: thermoregulated stainless steel vats
- Total capacity : 42 000 hl
- 1 barrel cellar
- Drawing and stirring: capacity 1,4 million bottles / year
- Automatic stirring on gyropalettes
- Storage: 8,500 m2 – Capacity 7.5 million bottles



A BRAND THAT COUNTS IN THE CHAMPAGNE WORLD: A RELEVANT COMMERCIAL POSITIONING

- Distribution by sales sectors:
- France 49%: 80% of sales are made to wine merchants and wholesalers (notably the Repaire de Bacchus and Le Printemps du Goût stores)
 - Export 51%, a presence in more than 30 countries and on 5 continents (Belgium, Barbados, Canada, China, Denmark, Spain, United States, Hong Kong, Ireland, Israel, Italy, Japan, Norway, Netherlands, Poland, United Kingdom, Reunion and French Polynesia, Sweden, Singapore, Czech Republic)

CHASSENAY D'ARCE BRAND

Les Essentielles

*Champagnes for any (or no) occasion,
blends made primarily of Pinot noir, Côte des Bar's emblematic variety.*



CUVÉE PREMIÈRE

PROFILE:
60% pinot noir and 40% chardonnay

WINEMAKING - AGEING:
In the pure tradition of Champagne, in temperature-controlled stainless steel tanks
Aged in bottle for 4 years on lees

BRUT DOSAGE: 8 g/l – Alcool : 12 % ABV



CUVÉE EXPRESSION ROSÉ

PROFILE: 67% pinot noir, 28% chardonnay and 5% pinot blanc

WINEMAKING - AGEING:
the pure tradition of Champagne, in temperature-controlled stainless steel tanks
Before bottling, incorporation of 12% red wine made from grapes grown by the House's vineyards
Aged in bottle for 3 years on lees

BRUT DOSAGE : 10 g/l – Alcool : 12 % ABV



SÉLECTION BLANCHE

PROFILE: 90% chardonnay, 10% pinot noir

WINEMAKING - AGEING:
the pure tradition of Champagne, in temperature-controlled stainless steel tanks
Aged in bottle for 2 years on lees

BRUT DOSAGE : 6 g/l

CHASSENAY D'ARCE BRAND

Les Caractères

At the heart of the range, expressive wines inspired by unique features of our grape varieties chardonnay, pinot noir and pinot blanc.



CHARDONNAY 2018

PROFILE: 100 % chardonnay

WINEMAKING - AGEING:

In the pure tradition of Champagne, in temperature-controlled stainless steel tanks and under wood for part of the wine.
Aged in bottle for 5 years on lees

BRUT DOSAGE: 5,5 g/l - Alcool : 12 % ABV



PINOT NOIR 2015

PROFILE: : 100 % pinot noir

WINEMAKING - AGEING:

In the pure tradition of Champagne, in temperature-controlled stainless steel tanks and under wood for 16% of the wine.
Aged in bottle for 8 years on lees

EXTRA BRUT DOSAGE : 5 g/l - Alcool : 12 % ABV



PINOT BLANC 2015

PROFILE: 100 % pinot blanc

WINEMAKING – AGEING:

In the pure tradition of Champagne, in temperature-controlled stainless steel tanks and under wood for 17% of the wine.
Aged in bottle for 8 years on lees

EXTRA BRUT DOSAGE : 4 g/l - Alcool : 12 % ABV.

CHASSENAY D'ARCE BRAND

Les Authentiques



Rich in meaning and flavors, these champagnes are the pure reflection of our committed values, focusing on the respect and future of our terroir.



CUVÉE ORIGINE

PROFILE:
100% pinot noir, organic grapes

WINEMAKING - AGEING:
In the pure tradition of Champagne, in temperature-controlled stainless steel tanks and under wood for 16% of the wine
Aged in bottle for 6 years on lees

EXTRA BRUT DOSAGE: 5 g/l - Alcool : 12 % ABV



CUVÉE AUDACE 2017

PROFILE :
100 % pinot noir, organic grapes

WINEMAKING - AGEING:
In the pure tradition of Champagne, in temperature-controlled stainless steel tanks and under wood for 18% of the wine
Aged in bottle for 6 years on lees

EXTRA BRUT DOSAGE:: 5 g/l - Alcool : 12 % ABV

CHASSENAY D'ARCE BRAND

Les Confidentielles

*The quintessence of the House, extraordinary wines
that reveal the ancestral expertise of our winegrowers .*



CONFIDENCES 2012

PROFILE :
83% pinot noir, 15% chardonnay and 2% pinot blanc
Grapes from the oldest vines of the vineyard

WINEMAKING - AGEING:
In the pure tradition of Champagne, in temperature-controlled
stainless steel tanks and under wood for 5% of the wine
Aged in bottle for 7 years on lees

BRUT DOSAGE: 7 g/l – Alcool : 12 % ABV
Turned and labeled by hand



CONFIDENCES ROSÉ 2015

PROFILEE :
86% pinot noir (dont 12% de vin rouge), 10% chardonnay et 4%
pinot blanc
Grapes from the oldest vines of the vineyard

WINEMAKING - AGEING:
In the pure tradition of Champagne, in temperature-controlled
stainless steel tanks
Aged in bottle for 6 years on lees

BRUT DOSAGE: 7.5 g/l – Alcool : 12 % ABV
Turned and labeled by hand

CHASSENAY D'ARCE BRAND

Spirits

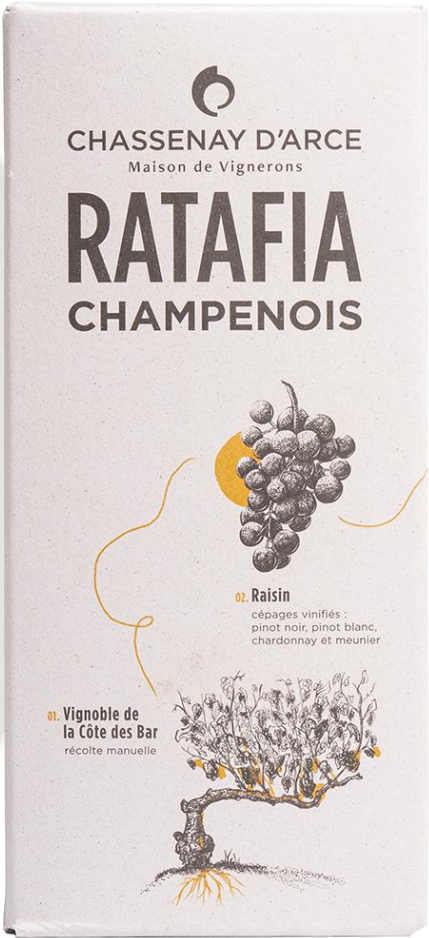
Chassenay d'Arce redesigns its Ratafia, a perfect balance between softness and elegance..



RATAFIA CHAMPENOIS

PROFILE :
86% pinot noir, 10% chardonnay, 4% pinot blanc

DISTILLATE : fine champenoise – Marc de champagne



WINEMAKING - AGEING:
After being fortified, the ratafia is carefully aged in cigar barrels, made from oak harvested in the Cunfin forest (Aube region). The hard and poorly fertile Portlandian soil in this region forces the trees to grow slowly, creating an exceptionally fine wood grain. Meticulously heated at various warm-up times, the wood releases delicate fragrance impregnated with finesse and elegance. The elongated shape of these barrels gives a greater contact surface between the wood and the wine, intensifying the aromatic strength.

THE WINE TOURISM OFFER

A journey through Côte des Bar



A WELCOMING GIFT SHOP:

The range of Chassenay d'Arce's champagnes is available for sale in store:

- Open from January to March, Monday to Friday, 9 am to 12 pm and 2 pm to 5.30 pm.
- And from April to December, Tuesday to Friday from 9 am to 12 pm and from 2 pm to 5.30 pm. And on Saturdays from 10 am to 12 pm and 2 pm to 6 pm.

DIFFERENT ACTIVITIES: GOURMET WALK IN THE VINEYARD, THEATER AT THE HEART OF THE VINES, AFTERWORKS, INTRODUCTION TO TASTINGS, CHRISTMAS MARKET...

Détails on [Facebook](#) @champagnechassenay

OUR OFFER FOR 2025 SEASON

RECEPTION AT THE ESTATE



PIQUE-NIQUE

A gourmet break in the heart of the vineyard, enjoy the landscape while savoring our food & champagne pairings

Duration: 2h
From 4 to 15 people
Price: 42€ / person



LOCAL LUNCH

In our cellars, share a three-course meal in harmony with three of our cuvées.

Duration: 3h
From 2 people
Price: 69€ / person



GASTRONOMIC MENU

In full immersion in our Saint Vincent cellar, share a flavorsome four-course menu paired with our vintage champagnes.

Duration: 3h
From 2 people
Price: 81€ / person

FACTORIES



THE MEMORIES'FACTORY:

With a winegrower, explore and discover our cellars before tasting 3 of our champagnes.

Duration: 2h at 10 am or 2 pm
From 4 to 15 people
Price: 10€ / person



THE SENSES' FACTORY:

With a winegrower, immerse yourself in the secrets of ours and enjoy with a pairing of 3 local pieces and our range Les Caractères.

Duration: 2h at 10 am or 2 pm
From 4 to 15 people
Price: 20€ / person



THE THRILLS' FACTORY:

Go on an exploration with a Segway! Discover our vineyard, take a sparkling break straight out of your backpack then finish your tasting in the heart of our House.

Duration: 1h
From 6 people
Price: 50€ / person, 35€ for children from 15 to 18 years old.

*Our champagnes are the expression of the Côte des Bar terroir.
There are the authentic reflection of our talents and passion.*

CHASSENAY D'ARCE
11 rue du Pressoir - 10110 VILLE-sur-ARCE - France - +33 (0)3 25 38 30 78 - www.chassenay.com e.dinquel@chassenay.com

RP Paris : VINCONNEXION Int.
+33 (0)6 22 60 14 15 - vinconnexion@vinconnexion.com - www.vinconnexion.com

