

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 6



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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.

And several actions follow since the end of 2023, 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  
swine 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.

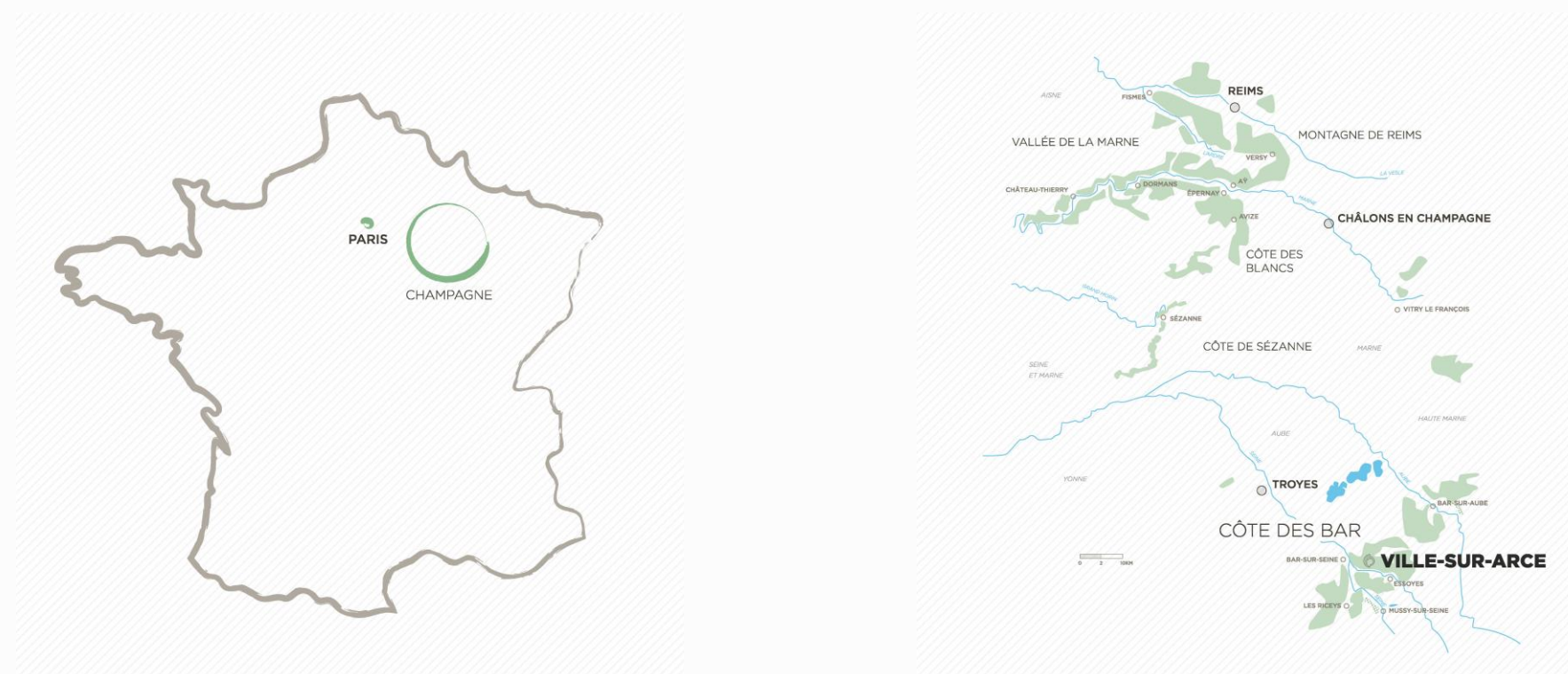
## GRAPE VARIETIES

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

**2025**

The brand's 60th anniversary marks the historic milestone of 600,000 bottles

**2024**

Chassenay d'Arce hosted the 11th edition of the Rencontres Vignerons Engagés (Committed Winegrowers' Meetings). It has been a year full of new developments for Chassenay d'Arce, which has redesigned its Ratafia Champenois, unveiled Sélection Blanche, a blanc de blancs in the Les Essentielles range, and presented its Magnums collection, a tribute to the treasures of the wine cellar.

New eco-design initiatives are being implemented, with the company choosing to retain green bottles (green glass offers better protection against UV rays).

**2023**

Chassenay d'Arce presents its first carbon report and implements several environmental measures.

**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.....

**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 obtaining 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 2018

**PROFILE:** : 100 % pinot noir

**WINEMAKING - AGEING:**

In the pure tradition of Champagne, in temperature-controlled stainless steel tanks and under wood for for part of the wine.

Aged in bottle for 5 years on lees

**EXTRA BRUT DOSAGE :** 6 g/l - Alcool : 12 % ABV



PINOT BLANC 2016

**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

**PROFILE :**

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..*

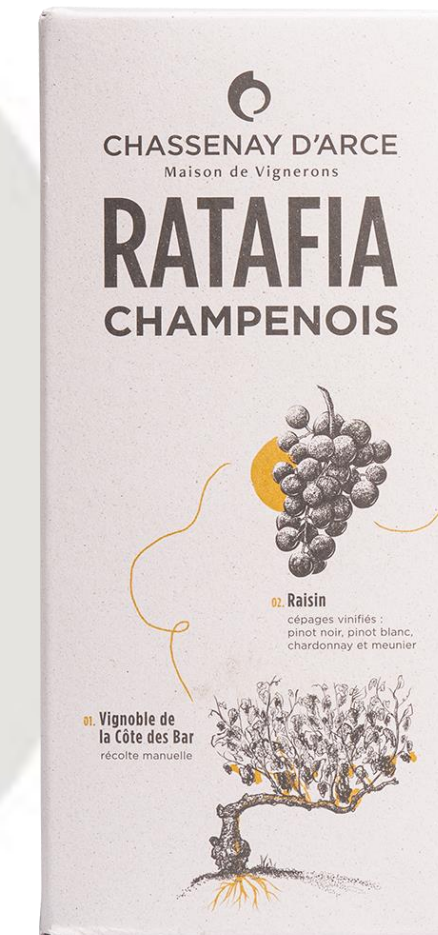


### RATAFIA CHAMPENOIS

**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.

# WINE TOURISM OFFER

## Rendez-vous chez nous *Les instants Chassenay*

Chassenay d'Arce offers a new approach to wine tasting, firmly focused on sharing, authenticity and local roots.

Designed as a place for meeting and discovery, Maison Chassenay d'Arce has established itself as a leading wine tourism destination in the Côte des Bar, inviting visitors to experience champagne in a new light.

### AN IMMERSIVE EXPERIENCE AT THE HEART OF THE MAISON DE VIGNERONS

Chassenay d'Arce opens the doors to its world through a range of experiences led by the winemakers themselves

Cellar tours, guided tastings, sensory workshops and gourmet breaks punctuate these special moments, which are all about sharing knowledge and evoking emotion.

Each experience is designed to reveal the House's founding values: community spirit, respect for life and a strong commitment to the environment, all deeply rooted in the region's identity.

Each visit thus becomes a sensory and deeply human journey, naturally punctuated by a convivial tasting session.

### LIFE AT THE SHOP :

Chassenay d'Arce champagnes are available in store:

from January to March, Monday to Friday from 9am to 12pm and from 2pm to 5.30pm.

from April to December, Tuesday to Friday from 9am to 12pm and from 2pm to 5.30pm,

on Saturdays from 10am to 12pm and from 2pm to 6pm.

Informations and reservations [Chassenay d'Arce](#)

News and events: Facebook [@champagnechassenay](#)

Contact and bespoke enquiries:

Florie LANDRY

☎ +33 (0)3 25 38 30 70

✉ [f.landry@chassenay.com](mailto:f.landry@chassenay.com)



CHAMPAGNE  
**CHASSENAY  
D'ARCE**  
Maison de Vignerons

**Rendez-vous chez nous**  
*Dégustation et visite de nos caves*

11 RUE DU PRESNOIR À VILLE-SUR-ARCE [À 40 KM DE TROYES] — WWW.CHASSENAY.COM

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION

# DISCOVER THE ATMOSPHERE OF CHASSENAY

## “MOMENTS” FOR ALL AUDIENCES

Throughout the year, the Maison offers a range of packages tailored to suit everyone's preferences and needs, whether you're travelling alone, with family or with friends.  
The Maison also welcomes companies for their seminars, meetings or training sessions



### *L'instant découverte / The moment of discovery*

A behind-the-scenes tour of the winery accompanied by one of the estate's winemakers, followed by a guided tasting of three signature wines.

Monday to Saturday, at 10am or 2pm  
Groups of 4 to 15 people  
Price: €10 per person

### *L'instant gourmand / The moment of indulgence*

Join a winemaker on a tour of the cellars, then round off the experience with a tasting of three champagnes from the Les Caractères range, accompanied by a selection of local canapés.

Monday to Saturday, at 10am or 2pm  
Groups of 4 to 15 people  
Price: €20 per person

### *L'instant œnologique / The moment in the world of wine*

A unique sensory experience: a blind tasting session of three single-varietal vintage champagnes, always led by a winemaker.

Monday to Saturday  
Groups of 4 to 15 people  
Price: €30 per person

### *L'instant nature / The moment in nature*

La Bulle Verte is a self-guided walk through the heart of the vineyards, featuring interactive stops along the way. It's the perfect activity for a family outing!

Tour + tasting of 3 champagnes: €10  
Tour + tasting of 4 to 5 champagnes: €15  
Tour + winemaker's snack: €25–30



### *L'instant cocktail déjeunatoire / Lunch-time drinks*

A gourmet break after a tour of the estate, to savour carefully prepared food and champagne pairings, amidst the vineyards of the Côte des Bar.

Monday to Saturday  
Groups of 4 to 15 people  
Price: from €42 per person

### *L'instant déjeuner local / Lunch time*

After a tour of the estate, enjoy a three-course lunch in the vaulted cellars, where you'll discover the perfect pairings of food and champagne, and immerse yourself in the Champagne way of life.

Monday to Saturday  
From 2 people  
Price: from €69 per person

### *L'instant menu signature / The signature dish*

The tour is followed by a gourmet, immersive experience in the Saint-Vincent cellar, featuring a four-course menu and a selection of vintage champagnes.

Monday to Saturday  
From 2 people  
Price: from €81 per person

### *Les instants éphémères / Fleeting moments*

The year is punctuated by: hikes, after-work get-togethers, music, nature and culinary delights

Programme and news on Facebook:  
[@champagnechassenay](https://www.facebook.com/champagnechassenay)

*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](http://www.chassenay.com) [e.dinquel@chassenay.com](mailto:e.dinquel@chassenay.com)

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

