

CHAMPAGNE CHASSENAY D'ARCE

MAJOR PLAYER in LA CÔTE DES BAR

LARGE-FORMAT INNOVATION: THE MAISON DE VIGNERONS PRESENTS **THE LATEST ADDITIONS** TO ITS MAGNUM COLLECTION

Cuvée Expression, Sélection Blanche et Chardonnay 2017
To taste at WINE PARIS **HALL 7.3, M299**

Launched at the end of 2024, the Magnum Collection highlights the timeless elegance of the Côte des Bar Maison de Vignerons wines in a prestigious format, perfect for celebrating special occasions or building an exceptional wine cellar.

- Each cuvée invites on a journey through time, discovering the great vintages of Chassenay d'Arce, shaped by their terroir and refined over the years.
- Available in very limited quantities, these bottles tell a story of depth and balance.
- The magnum is naturally the format of choice for ageing, as it gives the wine time to reveal itself, preserving its freshness while developing remarkable richness.



The Magnums Collection is available in the ranges
Les Caractères, Les Essentielles, Les Confidentielles:

- :
- Cuvée Première, **Cuvée Expression ***,
Sélection Blanche
 - Chardonnay 2002, **Chardonnay 2017**,
Vintage 2012
 - Confidences Confidences ,
Confidences Rosé 2009

**New in 2026*



CHASSENAY D'ARCE
Maison de Vignerons

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Magnums Collection

Les Essentielles

CUVÉE PREMIÈRE Brut

With fish in sauce and tart desserts that are not too sweet, such as lemon tart.

Blend : 60% pinot noir et 40% chardonnay

Price at the cellar: 59,00 euros ttc

CUVÉE EXPRESSION Rosé brut

For meat dishes in sauce with red berries, such as duck with cherries, and shortcrust pastry tarts with red berries.

Blend : 90% pinot noir, 10% chardonnay

Price at the cellar: 65,00 euros ttc

SÉLECTION BLANCHE Blanc de Blancs brut

Pairs well with shellfish, white fish with citrus fruits, turkey skewers with thyme and preserved lemons.

Blend : 10% pinot blanc, 90% chardonnay

Price at the cellar: 65,00 euros ttc

Les Caractères

CHARDONNAY 2002 Brut

Perfect with an aperitif dinner, dry goat's cheese or Comté cheese.

Blend : 100% chardonnay

Price at the cellar: 162 euros ttc

CHARDONNAY 2017 Extra brut

Serve as an aperitif with delicate appetisers or as an accompaniment to grilled lobster.

Blend : 100% chardonnay

Price at the cellar: 88,20 euros ttc

PINOT NOIR CHARDONNAY 2012 Brut

It is particularly distinguished with refined dishes such as scallop tartare with yuzu.

Blend : 55% pinot noir, 42% chardonnay et 3% meunier

Price at the cellar: 75,60 euros ttc

Les Confidentielles

CONFIDENCES 2009

Superb with foie gras or grilled lobster, a cheese platter or fine charcuterie.

Blend : 92% pinot noir, 5% pinot blanc et 3% chardonnay

Price at the cellar: 180 euros ttc

CONFIDENCES ROSÉ 2009

Pairs perfectly with grilled duck breast or beef carpaccio.

Blend : 85% pinot noir (dont 17% de vin rouge), 11% chardonnay et 4% pinot blanc

Price at the cellar: 180 euros ttc



CHASSENAY D'ARCE

Maison de Vignerons

CHASSENAY D'ARCE IN BRIEF

Chassenay d'Arce, Maison de Vignerons founded in 1956, gathers 130 winegrowing families, representing a global vineyard of 315 hectares across 16 villages. Chassenay d'Arce champagnes are distributed in France and more than 30 other countries through the traditional networks (wholesalers, wine stores and the food service sector).



Today, 7.7 hectares of vineyards are certified organic, 71% of farms are certified Vignerons Engagés (Committed Winegrowers) and 48% are certified HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne), the two environmental certification standards.

Chassenay d'Arce is taking action, with new eco-design initiatives in place since the end of 2023:

- Shorter caps for a more refined look. All bottles are distributed in 100% recycled kraft cardboard boxes, marked with water-based ink and consisting of a single divider to reduce waste.
- The House has announced its decision to no longer sell its champagne bottles in cases, with the exception of the premium Les Confidentielles cuvées, which will retain their boxes, made from 100% recyclable and reusable single-material. Another exception is Ratafia Champenois.

CHASSENAY D'ARCE BRAND



Les Essentielles

Les Caractères

Les Authentiques

Les Confidentielles

Ratafia
Champenois

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