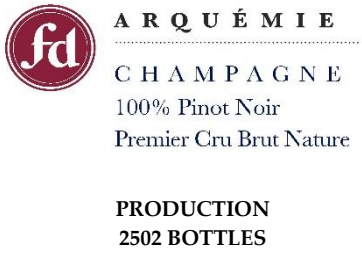
A R Q U É M I E

In 2014 Pierre Fresne began a new adventure in creating a series of micro-batch cuvées for connoisseurs of champagne. Each year, he creates one or two "experiments" to try techniques that he thinks will yield interesting wines. This collection of craft champagnes is called *Arquémie*, the French word for alchemy used in the Middle Ages and the Renaissance. Defined as a "truly regal science and an undoubtedly divine study…it makes a thousand different waters, a thousand oils, different liqueurs and infinite other things without which we could not live comfortably or even live at all", the name *Arquémie* truly embodies the spirit of the collection.



PRODUCTION
2502 BOTTLES

BLEND : 100% Pinot Noir. Base harvest 2015, 37.5% Pinot Noir solera begun in 2012.
PROVENANCE : From Premir Cru vineyards « Les Barbaries », « Les Mainberts », « Les Braies », « Les Arches », and « Les Caves » in Villedommange. Mostly calcareous clay soil with some sandy soil.
AGEING: Bottled in 2016. Aged on the lees in underground cellars at least 8 years.
DOSAGE : 0 g/l (Brut Nature)
DEGUSTATION : Bright golden colour with Granny Smith and pear aromas as well as a hint of floral notes. In the mouth, honey, sablé biscuit, and roast apple, with brioche on the finish.



PRODUCTION
373 BOTTLES

BLEND : 100% Pinot Noir.
PROVENANCE : From a single Premier Cru vineyard in Villedommange, « Les Arches ». Calcareous clay soils.
VINIFICATION : Vinified in stainless steel. Skin-contact maceration for 2 weeks.
AGEING : Aged for two years in one-year-old Burgundian oak barrels. Bottled in 2023.
TASTING NOTES: This still red wine has a rich ruby colour, with spice and berries on the nose. Fine and elegant in the mouth, with cherry and spice dominating, supported by a hint perfectly-balanced wood.

Nº 09

ARQUÉMIE

CHAMPAGNE
Blanc de Blancs
Premier Cru Extra Brut

PRODUCTION
2001 BOTTLES

BLEND : 100% Chardonnay. Base harvest 2018 (60%), 40% reserve wines from 2017 (of which half was aged in oak and acacia barrels).
PROVENANCE : From the Premier Cru vinyeards « Les Mont Teigneux », « La Sente au Pas» and « Les Grèves » in Villedommange. Calcareous clay soils.
VINIFICATION : Vinified in stainless steel. Malo-lactic fermentation in 40% of the wines.
AGEING : Bottled in 2019. Aged on the lees at least 6 years.
TASTING NOTES : A bright pale gold colour, with fine and regular bubbles and a delicate but persistent mousse. A precise and elegant nose mixes fresh citrus (lemon, grapefruit) and white flowers (hawthorne, honeysuckle). The barrel ageing brings notes of fresh hewelnut, almond, white tea, delicate hints of vanilla and acacia honey, and light toasted notes. Chalky and saline notes bring to mind the terroir and reinforce the aromatic finesse. In the mouth, the first impression is lively, carried by a lemony tension. The texture is creamy, guided by the purity of the chardonnay. A wine with great precision and a vibrant minerality on the finish.

Nº 10

ARQUÉMIE

Coteaux Champenois
Chardonnay 2023

PRODUCTION
266 BOTTLES

BLEND : 100% Chardonnay.
PROVENANCE : From Premier Cru vineyards in Villedommange. Calcareous clay soils.
VINIFICATION : Vinified in stainless steel. Malolactic fermentation carried out.
AGEING : Aged in acacia barrels for 2 years.
TASTING NOTES: This still white wine of a light golden colour has grilled and toasted notes on the nose, along with vanilla and cloves. In the mouth, the first impression has dominant citrus aromas, followed by notes of grilled hazelnuts. A bright, crisp acidity on the finish.