

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.

N°
02



A R Q U É M I E
C H A M P A G N E
Blanc de Blancs
Premier Cru Extra Brut

PRODUCTION
2016 BOTTLES

BLEND : 100% Chardonnay. Base year 2014, 25% reserve wines from 2013. 100% Cuvée.

PROVENANCE : From Premier Cru vineyards in Villedommange : “Les Mont Teigneux”, “La Sente au Pas” and “Les Grèves”. Calcareous clay soils.

VINIFICATION : Vinified in stainless steel. No malolactic fermentation. Reserve wines aged in oak barrels 1 year.

AGEING : Bottled in 2015 with a natural cork closure. Aged on the lees in underground cellars for a minimum of 45 months.

DOSAGE : 0 g/l (Brut Nature)

TASTING NOTES : Pale golden yellow colour with glints of green. Quite intense on the nose with citrus fruit notes dominating at first, followed by almond and floral notes. Clean and crisp in the mouth. Creamy texture with delicate citrus, herbal and mineral flavours. Long and refreshing finish.

N°
03



A R Q U É M I E
C H A M P A G N E
Blanc de Noirs
Premier Cru Extra Brut

PRODUCTION
2037 BOTTLES

BLEND : 75% Pinot Meunier, 25% Pinot Noir. Base vintage 2013, 20% reserve wines.

PROVENANCE : From Premier Cru vineyards in Villedommange : “Les Barbaries”, “Les Mainberts”, and “Les Caves”. Mostly calcareous clay soils, with some sandy soil.

VINIFICATION : Vinified in stainless steel. Malolactic fermentation carried out.

AGEING : Bottled in 2014 with a natural cork closure. Aged on the lees in underground cellars for a minimum of 60 months.

DOSAGE : 4 g/l (Brut Nature)

TASTING NOTES: Bright golden colour, with Granny Smith apple and pear on the nose and light floral notes. In the mouth, honey, biscuit and roasted apple, with brioche on the finish.

N°
04



A R Q U É M I E
Coteaux Champenois
“Les Glaisières”
Blanc 2018

PRODUCTION
388 BOTTLES

BLEND : 60% Chardonnay, 25% Petit Meslier, 15% Pinot Meunier.

PROVENANCE : From Premier Cru vineyard in Villedommange « Les Glaisières ». Calcareous clay soils.

VINIFICATION : Vinified in stainless steel. Malolactic fermentation carried out.

AGEING : Aged in one-year-old oak barrels for 8 months.

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.

N°
05



A R Q U É M I E

Coteaux Champenois
"Les Barbaries"
Pinot Noir 2018

PRODUCTION
310 BOTTLES

BLEND : 100% Pinot Noir.

PROVENANCE : From Premier Cru vineyard in Villemommange « Les Barbaries » (old vines, >40 years). Calcareous clay soils.

VINIFICATION : Vinified in stainless steel. Malolactic fermentation carried out.

AGEING : Aged in one-year-old oak barrels for 8 months.

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.