



CHAMPAGNE

BARON-FUENTÉ

Galipettes

Product made from grapes grown in an organic way, certified Ecocert sas F32600



Blend : 70 % Meunier – 25% Chardonnay – 5% Pinot Noir

Description:

This “terroir” Champagne is made with grape from organic vines. It’s very evocative name comes from two different origins: “Galipes” in Champagne slang means vines. As we have a limited production for this champagne, we have chosen to name it “Galipettes”. We let you guess the second (and more frivolous) origin of this name...

Taste:

Golden hue champagne with a fruity bouquet. The palate is fresh and complex with lingering aromas. The structure is well-balanced with fruity aromas and notes of toasted bread and crumb.

Best served with:

This champagne full of life will be ideal for festive occasions; it brings joy to all special moments. It’s a real piece of life.

Logistics:

Bottle : 750ml

Case : 6 bottles (10kg)

Dimension of case (L x w x h) : 33 x 25 x 19 cm

Palette 120x80 : 8 layers of 10 cases = 480 bottles (800kg)

Ean Code bottle : 3 591 440 000 004

Ean Code case : 3 591 440 010 003