



CHAMPAGNE
BARON-FUENTÉ
CHARLY-SUR-MARNE SINCE 1967

THIS RANGE 5-CUVEE RANGE FULLY EMBODIES THE BEST OF OUR CHAMPAGNE HOUSE'S SKILLS AND EXPERTISE :

SIMPLE, AUTHENTIC...
...AND A LITTLE OFFBEAT!



bottle 750ml

The Chardonnay grapes selected for our Blanc de Blancs are from our vineyards' best parcels, reflecting the delicate sound of its name

Blanc de Blancs



PRODUCTION METHOD

Reasoned Viticulture
Covering Vallée de la Marne to Charly-sur-Marne



GRAPE VARIETY

100% Chardonnay
DOSAGE 7g/l - 12,5% volume



VINIFICATION

grapes immediately cold pressed
stainless steel tanks and oak barrels
perpetual reserve champagne
unique parcel : Chantemanche



AGING

5 years in our cellars in *QuincoNce*



PERFECT PAIRING

the champagne's subtle notes of vanilla and aniseed make it an ideal aperitif when serving raw fish and sushi



SERVICE TEMPERATURE 7°C-8°C

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