

QUINCONCE



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 !

This exceptional, zero dosage Champagne is lively and straightforward. With no sugar added, all the palettes of its pure and natural blend are expressed. With no doubt, this cuvee will leave a lasting impression.

Brut Nature



bottle 750ml



PRODUCTION METHOD

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



GRAPE VARIETY - BLEND

1/3 Chardonnay
1/3 Pinot Noir
1/3 Meunier
DOSAGE 0g/l - 12,5% vol



VINIFICATION

grapes immediately cold pressed
stainless steel tanks and oak barrels
50% perpetual reserve champagne



AGING

5 years in our cellars in *QUINCONCE*



PERFECT PAIRING

the delicate woody and spiced aromas of this champagne are ideal for all your aperitif charcuterie and cheese boards.



SERVICE TEMPERATURE 7°C-8°C

Champagne BARON-FUENTÉ
21 Avenue Fernand Drouet - 02310 Charly-sur-Marne

Tel : +33 3 23 82 01 97 / accueil@baronfuenté.com