

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!



bottle 750ml

This elegant and harmonious blend is the wonderful result of 3-years of harvest exclusively from our best Coteaux de Rivière slopes where we select our finest grapes

Brut



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 7g/l - 12,5% volume



VINIFICATION

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



AGEING

5 years in our cellars in *QUINCONCE*



PERFECT PAIRING

the smoked and woody aromas
of this champagne perfectly pair with fish
and spiced dishes (curry based, Indian, etc.)



SERVICE TEMPERATURE 7°C-8°C

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