



CHAMPAGNE

**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

Chardonnay is one of the two emblematic grape varieties of Maison Baron-Fuenté champagne. Early on, it offers delicate aromas, both floral and mineral. Once vinified and aged for many years in perfect storing conditions, its extreme finesse and complexity are immensely enjoyed. It is indeed a cuvee for Grand moments.



bottle 750ml

## GRAND CÉPAGE CHARDONNAY



### PRODUCTION METHOD

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



### GRAPES VARIETIES

100% Chardonnay

**DOSAGE** 6g/l - 12,5% volume



### VINIFICATION

**Grapes immediately cold pressed**  
20% of vinified the wine is vinified in oak barrels



**AGEING** 5 years in our cellars ans



### PERFECT PAIRING

Makes for a delightful aperitif, and wonderfully accompanies all your finest dishes and tart desserts



**SERVICE TEMPERATURE** 8°C - 10°C



### AWARDS

**2018** Wine Enthusiast 92/100  
**2019** James Suckling 92/100  
**2020** Gault & Millau 15/20

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