



CHAMPAGNE

BARON-FUENTÉ

CHARLY-SUR-MARNE SINCE 1967

This terroir champagne is made from our organic plots. Its original name comes from the Champagne region common word for 'vines'. The champagne is made in small quantities which mirror the affectionate name Galipettes.

GALIPETTES



bottle 750ml



PRODUCTION METHOD

Certified organic agriculture
Covering Vallée de la Marne to Charly-sur-Marne



GRAPES VARIETIES

70% Meunier
25% Chardonnay
5% Pinot Noir

DOSAGE 5g/l - 12,5% vol



VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks and oak barrels



AGEING 3 years in our cellars



PERFECT PAIRING

An enjoyable, simple pleasure which is an excellent aperitif and can also be served with smoked salmon, foie gras, and fruit tarts (strawberry, lemon)



SERVICE TEMPERATURE 8°C - 10°C



AWARDS

2019 James Suckling 92/100

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