

# 7



CHAMPAGNE

**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

**7** years of ageing on slats are necessary to make the prodigious Cuvée 7 and bring the strength and finesse to this truly exceptional champagne.

**7** is a gastronomic cuvee that meets the standards of the finest of gourmet palates. ...



750 ml bottle in its drawstring pouch



## PRODUCTION METHOD

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



## GRAPES VARIETIES

40% Chardonnay  
30% Pinot Noir  
30% Meunier

**DOSAGE** 8g/l - 12,5% volume



**VINIFICATION** 5% to 10% of the wine is vinified in oak barrels



**AGEING** **7** years in our cellars



## PERFECT PAIRING

**7** is wonderful with poultry dishes, grilled white and red meat, or meat in sauces. It is perfect for raw, cooked, and grilled fish dishes as well. .



**SERVICE TEMPERATURE** 7°C-8°C



## AWARDS

**2018** Wine Enthusiast 93/100  
**2019** James Suckling 91/100  
**2020** Gold medal - Terre de Vins  
**2021** Gault & Millau 15/20

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