



CHAMPAGNE

**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

This champagne reflects our Champagne terroir. The balanced combination of our three grapes varieties gives our cuvée Grande Réserve Brut a remarkable uniqueness.



## GRANDE RÉSERVE BRUT



### PRODUCTION METHOD

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



### GRAPES VARIETIES

60% Meunier  
30% Chardonnay  
10% Pinot Noir

DOSAGE 5g/l - 12,5% volume



### VINIFICATION

Grapes immediately cold pressed  
Stainless steel tanks and oak barrels



AGEING 3 years in our cellars



### PERFECT PAIRING

Ideal for casual aperitifs as well as raw, cooked, and grilled fish dishes: salmon tartare, baked cod, grilled red mullet.



SERVICE TEMPERATURE 8°C - 10°C



### AWARDS

2020 Guide Hachette des Vins ★★☆☆  
2020 Prix Plaisir Bettane & Desseauve, Silver medal  
2021 Gault & Millau 14/20  
2022 Gault & Millau 14/20

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bottle 750ml  
half-bottle 375ml  
Magnum 1,5L  
Jeroboam 3L