



CHAMPAGNE

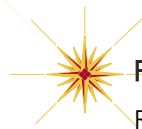
**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

This champagne is the reflection of our Champagne terroir. The balanced blend of our three main grape varieties gives our cuvee a remarkable uniqueness.

The perfectly dosed Grande Réserve Demi-Sec delicately delights gourmet palates.

## GRANDE RÉSERVE DEMI SEC



### PRODUCTION METHOD

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



### GRAPES VARIETIES

60% Meunier  
30% Chardonnay  
10% Pinot Noir

**DOSAGE** 35g/l - 12% volume



### VINIFICATION

Grapes immediately cold pressed  
Stainless steel tanks and oak barrels



**AGEING** 3 years in our cellars



### PERFECT PAIRING

Fabulous for your gourmet snacks and deserts, as well as your sweet and savoury aperitifs.



**SERVICE TEMPERATURE** 8°C - 10°C

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bottle 750ml