



CHAMPAGNE

BARON-FUENTÉ

CHARLY-SUR-MARNE SINCE 1967

Only the best years are vintage, and 2014 is one of them. After a cold, damp summer and the mid-August Indian summer that followed, everything needed to harvest a great vintage was brought together.

The 2014 MILLESIME is made from our best vines located near the Marne river, in the biggest Champagne wine-growing region.



750ml bottle

MILLÉSIME 2014



PRODUCTION METHOD

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



GRAPES VARIETIES

45% Chardonnay
40% Meunier
15% Pinot Noir

DOSAGE 4g/l - 12,5% volume



VINIFICATION 5 % to 10% oak barrels



AGEING 8 years in our cellars



PERFECT PAIRING

Fatty fish (salmon) and sushi.
Ideal with blue cheese, Roquefort, gorgonzola, etc



SERVICE TEMPERATURE 8°C - 10°C

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AWARDS

Millésime 2009 Wine & Spirits Magazine 93/100
Millésime 2010 Gault & Millau 14,5/20
Millésime 2011 James Suckling 91/100
Millésime 2013 James Suckling 91/100