



CHAMPAGNE  
**BARON-FUENTÉ**  
CHARLY-SUR-MARNE SINCE 1967

THIS RANGE 5-CUVEE RANGE FULLY EMBODIES THE BEST OF OUR CHAMPAGNE HOUSE'S SKILLS AND EXPERTISE :

SIMPLE, AUTHENTIC...  
...AND A LITTLE OFFBEAT!



bottle 750ml

The Chardonnay grapes selected for our Blanc de Blancs are from our vineyards' best parcels, reflecting the delicate sound of its name

## Blanc de Blancs



### PRODUCTION METHOD

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



### GRAPE VARIETY

100% Chardonnay  
DOSAGE 7g/l - 12,5% volume



### VINIFICATION

grapes immediately cold pressed  
stainless steel tanks and oak barrels  
perpetual reserve champagne  
unique parcel : Chantemanche



### AGEING

5 years in our cellars in *QuincoNce*



### PERFECT PAIRING

the champagne's subtle notes of vanilla and aniseed make it an ideal aperitif when serving raw fish and sushi



### SERVICE TEMPERATURE 7°C-8°C

Champagne BARON-FUENTÉ  
21 Avenue Fernand Drouet - 02310 Charly-sur-Marne

Tel : +33 3 23 82 01 97 / [accueil@baronfuenté.com](mailto:accueil@baronfuenté.com)