



CHAMPAGNE

**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

This cuvee is the perfect illustration of the Pinot Meunier grape variety from the Vallée de la Marne. The variety grows alone on our superb Coteaux de Rivière that define the Charly-sur-Marne area. The Pinot Meunier, King of Champagne, allows this Tradition Brut to express itself beautifully.



## TRADITION BRUT



### PRODUCTION METHOD

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



### GRAPES VARIETIES

70% Meunier  
30% Chardonnay

DOSAGE 8g/l - 12,5% volume



### VINIFICATION

Grapes immediately cold pressed  
Stainless steel tanks and oak barrels



AGEING 2 years in our cellars



### PERFECT PAIRING

The perfect guest for all your aperitifs !



SERVICE TEMPERATURE 8°C - 10°C

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

bottle 750ml



### AWARDS

2022 Guide Hachette des Vins ★★☆☆

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