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

bottle 750ml

PRODUCTION METHOD

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

GRAPES VARIETIES

70% Meunier
30% Chardonnay

DOSAGE 5g/l - 12,5% volume

VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks

AGEING

2 years in our cellars

TASTING

Its light gold robe enlivens the fine bubbles which form a beautiful cord.

The bouquet is discreet and elegant, with subtle notes of brioche followed by fruit confit, even pureed fruits with a touch of honey.

The palate is soft and supple with a remarkable balance translating the purity and elegance of this cuvee.

PERFECT PAIRING

The perfect guest for all your aperitifs !

SERVICE TEMPERATURE 8°C - 10°C

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