

# 7

**7** years of ageing on slats are necessary to make the prodigious Cuvée 7 and bring the strength and finesse to this truly exceptional champagne.

**7** is a gastronomic cuvee that meets the standards of the finest of gourmet palates. ...



## PRODUCTION METHOD

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



## GRAPES VARIETIES

40% Chardonnay, 30% Pinot Noir, 30% Meunier

DOSAGE 8g/l - 12,5% volume



VINIFICATION 5% to 10% of the wine is vinified in oak barrels



AGEING **7** years in our cellars

## TASTING



The robe is harmoniously composed of its golden hue and delicate bubbles.



The exquisitely fine bouquet reveals its beautiful complexity and profound elegance. Its floral notes are completed with aromas of white fruit puree and finely toasted bread.



The palate offers a lively attack which balances out with the maturity of a full-bodied and ample cuvee. The finish has a note of saline and continues to tickle the taste buds for several lingering seconds.



## PERFECT PAIRING

**7** is wonderful with poultry dishes, grilled white and red meat, or meat in sauces.  
It is perfect for raw, cooked, and grilled fish dishes as well. .



SERVICE TEMPERATURE 7°C-8°C



750 ml bottle in its drawstring pouch

CHAMPAGNE

**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

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