



CHAMPAGNE

**BARON-FUENTÉ**

CHARLY-SUR-MARNE SINCE 1967

This champagne reflects our Champagne terroir. The balanced combination of our three grapes varieties gives our cuvée Grande Réserve Brut a remarkable uniqueness.

## GRANDE RÉSERVE BRUT



### PRODUCTION METHOD

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



### GRAPES VARIETIES

60% Meunier  
30% Chardonnay  
10% Pinot Noir

**DOSAGE** 5g/l - 12,5% volume



### VINIFICATION

Grapes immediately cold pressed  
Stainless steel tanks



**AGEING** 3 years in our cellars

### TASTING



The deep golden robe is covered with fine, joyful bubbles.



The bouquet is all elegance, followed by a strong second bouquet of white and yellow fruit aromas with a hint of floral, honey, and brioche.



The full-body palate offers an ample and structured harmony with wonderful freshness. It is light and refreshing with notes of ripe white fruit, such as white peaches but also dried apricot. The finish is beautifully long and slightly toasted.



### PERFECT PAIRING

Ideal for casual aperitifs as well as raw, cooked, and grilled fish dishes: salmon tartare, baked cod, grilled red mullet.



**SERVICE TEMPERATURE** 8°C - 10°C

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

bottle 750ml  
half-bottle 375ml  
Magnum 1,5L

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