



CHAMPAGNE

BARON-FUENTÉ

CHARLY-SUR-MARNE SINCE 1967

This champagne is the reflection of our Champagne terroir. The balanced blend of our three main grape varieties gives our cuvee a remarkable uniqueness.

The perfectly dosed Grande Réserve Demi-Sec delicately delights gourmet palates.

GRANDE RÉSERVE DEMI SEC



bottle 750ml



PRODUCTION METHOD

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



GRAPES VARIETIES

60% Meunier
30% Chardonnay
10% Pinot Noir

DOSAGE 35g/l - 12% volume



VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks



AGEING 3 years in our cellars

TASTING



The beautiful deep golden robe is accompanied by a joyful waterfall of fine bubbles which form a dense chimney and creamy foam.



Its complex bouquet is soft and fine, filled with floral, brioche, honey, and yellow and white fruit notes.



The palate is harmonious, smooth, and round. This full-bodied and well-structured cuvee has a long and delicately toasted finish.



PERFECT PAIRING

Fabulous for your gourmet snacks and deserts, as well as your sweet and savoury aperitifs.



SERVICE TEMPERATURE 8°C - 10°C

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

Tél : +33 3 23 82 01 97
accueil@baronfuenté.com