



CHAMPAGNE

BARON-FUENTÉ

CHARLY-SUR-MARNE SINCE 1967

Only the best years are vintage, and 2014 is one of them. After a cold, damp summer and the mid-August Indian summer that followed, everything needed to harvest a great vintage was brought together.

The 2014 MILLESIME is made from our best vines located near the Marne river, in the biggest Champagne wine-growing region.

MILLÉSIME 2014



750ml bottle
3L jéroboam



PRODUCTION METHOD

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



GRAPES VARIETIES

45% Chardonnay
40% Meunier
15% Pinot Noir

DOSAGE 4g/l - 12,5% volume



VINIFICATION 5 % to 10% oak barrels



AGEING 8 years in our cellars

TASTING



The robe is a lovely pale gold with soft green glints. The dynamic effervescence forms a beautiful cord of fine bubbles.



The delicate and elegant bouquet hints at the majority of Chardonnay which is used. Its bouquet is a subtle blend of ripe citrus and fresh fruit, notably white peaches. The black grape varieties are followed by notes of small red fruit and its marked vinosity.



The palate is wonderfully lively and fresh. It is extremely well-balanced, harmonious, and full-bodied with red fruits in the bouquet. Notes of citrus come back for the finish and then slowly fade



PERFECT PAIRING

Fatty fish (salmon) and sushi.
Ideal with blue cheese, Roquefort, gorgonzola, etc



SERVICE TEMPERATURE 8°C - 10°C

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