



CHAMPAGNE BARON-FUENTÉ

CHARLY-SUR-MARNE SINCE 1967

THIS 5-CUVEE RANGE FULLY EMBODIES THE BEST OF OUR CHAMPAGNE HOUSE'S SKILLS AND EXPERTISE :

SIMPLE, AUTHENTIC...
...AND A LITTLE OFFBEAT !

The Chardonnay grapes selected for our Blanc de Blancs are from our vineyards' best parcels, reflecting the delicate sound of its name

Blanc de Blancs



bottle 750ml



PRODUCTION METHOD

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



GRAPE VARIETY

100% Chardonnay

DOSAGE 7g/l - 12,5% volume



VINIFICATION

grapes immediately cold pressed
stainless steel tanks and oak barrels
perpetual reserve champagne
unique parcel : Chantemanche



AGEING

5 years in our cellars in *QuincoNce*

TASTING



The sparkling pale-yellow robe delights the eye with elegant green glints, typical of Chardonnay.



The elegant and sweet bouquet offers notes of exotic fruit, acacia flowers, apples, and wild peaches.



The palate is rich and charming, with a touch of lemon zest confit, and minerality.



PERFECT PAIRING

The champagne's subtle notes of vanilla and aniseed make it an ideal aperitif when serving raw fish and sushi.



SERVICE TEMPERATURE 7°C-8°C

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