

# QUINCONCE



## 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!

This exceptional, zero dosage Champagne is lively and straightforward. With no sugar added, all the palettes of its pure and natural blend are expressed. With no doubt, this cuvee will leave a lasting impression.

### Brut Nature



bottle 750ml



#### PRODUCTION METHOD

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



#### GRAPE VARIETY - BLEND

55% Chardonnay, 20% Pinot Noir, 25% Meunier

DOSAGE 0g/l - 12,5% vol



#### VINIFICATION

grapes immediately cold pressed  
stainless steel tanks and oak barrels  
50% perpetual reserve champagne



#### AGEING

5 years in our cellars in *QUINCONCE*

#### TASTING



A bright gold robe adorned in a fine and creamy mousse.



The brioche bouquet is wonderfully balanced with notes of white flowers, green apple, and lime zest with a hint of minerality.



The palate is smooth and perfectly balanced with a lively, fresh finish.



#### PERFECT PAIRING

The delicate woody and spiced aromas of this champagne are ideal for all your aperitif charcuterie and cheese boards.



#### SERVICE TEMPERATURE 7°C-8°C

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