

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!

Made exclusively from Grand Cru classified vineyards, Côte des Blancs for the Chardonnay and Montagne de Reims for the Pinot Noir, this Grand champagne follows in the tradition of the best Grands Crus in Champagne.

Grand Cru



bottle 750ml



PRODUCTION METHOD

Reasoned Viticulture  
Covering Côte des Blancs & Montagne de Reims



GRAPE VARIETY - BLEND

55% Chardonnay, 45% Pinot Noir

DOSAGE 6g/l - 12,5% volume



VINIFICATION

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



AGEING

5 years in our cellars in *QUINCONCE*

TASTING



Its beautiful light-gold robe is accompanied by fine and lively bubbles



A strong and elegant bouquet: floral notes, fruity touches of peach and apple highlighted by a wonderful, slightly minty freshness.



The palate is supple, smooth, and assertive with a salty finish which is rounded out by floral and fruity notes.



PERFECT PAIRING

The marvelous woody and smokey flavors are perfect for roasted chicken, lamb dishes, and barbecue grills.



TEMPERATURE SERVICE 7°C-8°C

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