

LES SPÉCIALITÉS

# Coteaux Champenois Rouge 2020

## The house's smooth red wine

Made from 100% Pinot Noir grown on selected parcels, macerated for a brief period, then aged gently in oak barrels, De Barfontarc's Coteaux Champenois expresses aromas of cherries in brandy with a hint of oak and a spicy finish.



### Tasting

**LOOK:** Rubis and glossy red. Still wine.

**NOSE:** Slightly woody and expressive with notes of kirsh.

**MOUTH:** A supple, smooth and harmonious wine with a domination of red fruits, a hint of vanilla and a final spicy note.

### Culinary alliances

Serve with picnics in the country, cold meats and cheeses.

### Blending

100%  
Pinot Noir



Grapes from selected vineyards and strict sorting at harvest.

Harvest 2020



Manual selecting on the draining table, stemming, short maceration, aged in oak barrels for one year.

### Technical characteristics & packaging

**BOTTLED IN:**  
Octobre 2021

**DEGREE OF ALCOHOL:**  
12g / liter

**AVAILABLE IN:**  
● 1180 bottles only  
(75 cl)

**CONSERVATION ADVICE:**  
Bottles should be stored at a regular temperature between 10 and 15°C (50 and 59°F), away from light, in a dark and relatively humid place, 75% humidity is the ideal.

**AGEING POTENTIAL** 3 to 5 years  
**RECOMMENDED service temperature** 12°C

CHAMPAGNE  
DE  
BARFONTARC