

LES CLASSIQUES

Blanc de Blancs Brut

The freshness and sensitivity
of Chardonnay

A delicate 100% Chardonnay cuvée that releases aromas of citrus and dried fruit. This is where Pinot Noir expresses its full character in its kingdom on the Côte des Bar.



Tasting

LOOK: Light yellow color. Very pale. Delicate foam.

NOSE: Expressive on the grapefruit, notes of citrus fruits and light notes of Viennese pastries.

MOUTH: Fresh and tense attack, minerality with notes of pears, notion of zest. Champagne ample, well balanced with a nice length.

Culinary alliances

Serva as an aperitif or a seafood, shellfish and whitefish.

Blending

100% Chardonnay — 100% Cuvée

80% from harvest 2019 — 20% Reserve Wine

Technical characteristics & packaging

BOTTLED IN:
March 2020

DOSAGE: 9g / liter
DEGREE OF ALCOHOL: 12% Vol.
Chardonnay liqueur

AVAILABLE IN:

- Bottle (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 1 to 3 years
RECOMMENDED service temperature 8°C

CHAMPAGNE
DE
BARFONTARC