

LES CLASSIQUES

Tradition Brut

The house muse

An irresistible alliance between fruity Pinot Noir and elegant Chardonnay. Its composition as well as its particularly fine bubbles – brought about during a long period of cellar ageing – make this a light and pleasant wine.

« Champagne généreux
au dosage harmonieux »

PAOLO BASSO: Meilleur Sommelier du Monde 2013



Tasting

LOOK: Light yellow color, very fine, lively and regular foam.

NOSE: Pleasant. Nose very expressive with notes of white peaches, fruits and brioche.

MOUTH: Ample with a nice length, notes of yellow fruits and dried fruits. Beautiful freshness and finesse. Sucrose in the final.

Culinary alliances

Our Cuvée Tradition Brut is the Champagne for any occasion. Anytime and anywhere!

Blending

76% Pinot Noir
24% Chardonnay

79% from harvest 2015
21% Reserve Wine

Technical characteristics & packaging

BOTTLED IN:
March 2016
(March 2017 for the Magnums)

SUGAR: 9g / litre
DEGREE OF ALCOHOL: 12% Vol.

AVAILABLE IN:

- Half-Bottle (37.5 cl)
- Bottle (75 cl)
- Magnum (150 cl)
- Jéroboam (300 cl)

CHAMPAGNE
DE
BARFONTARC