



CHAMPAGNE
de BARFONTARC

Coteaux Champenois Rouge

VINTAGE 2020



PINOT NOIR 100%



GRAPES FROM SELECTED
VINEYARDS AND STRICT
SORTING AT HARVEST.

HARVEST 2020
100%



AGED IN A OAK
BARREL DURING
1 YEAR

MANUAL SELECTING ON THE DRAINING TABLE, STEMMING,
SHORT MACERATION, AGED IN OAK BARRELS FOR ONE YEAR.

ORIGIN BAROVILLE - CÔTE DES BAR EN CHAMPAGNE

BOTTLED IN OCTOBRE 2021

AVAILABLE IN

○ 1 180 BOTTLES (75 CL)

DEGREE OF ALCOHOL 12% VOL.

AGEING POTENTIAL UP TO 5 YEARS

RECOMMENDED SERVICE TEMPERATURE 12°C

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.

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

Perfect on a country-style buffet with local charcuterie and cheeses, or as an accompaniment to beef bourguignon.