


CHAMPAGNE
de BARFONTARC

Cyanotype



Multiple expressions of pinot noir

Made exclusively from 100% Sustainable Viticulture in Champagne certified Pinot Noir grapes, these 3 cuvées clearly express the different aromatic facets of the same blend. The art of grape selection, blending and dosage are brought together in this sparkling trilogy. A gourmet, fresh and intense experience in 3 parts...

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CYANOTYPE N°01 [NATURE]



CYANOTYPE N°02 [ORIGINALE]



CYANOTYPE N°03 [SWEET]

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Tasting

Cyanotype n°01 [NATURE]

Cyanotype n°02 [ORIGINALE]

Cyanotype n°03 [SWEET]

EYE

A deep yellow color with slightly coppery highlights.

NOSE

A spicy and gourmet nose combining notes of candied yellow and red fruits with aromas of pastries and honey.

PALATE - N°01

This cuvée reveals notes of red fruits, enhanced with a spicy touch. Its fullness and deliciousness are balanced with a delicate freshness, offering a beautiful fruity structure.



Flavourful: a champagne that is rich, full of flavour and drinking pleasure.

FRUITY Opulent: a champagne with plenty of fruit, aromatic expression and texture.

PALATE - N°02

This cuvée reveals a marked power with notes of cherry and plum. Its generous breadth is accompanied by an assertive vinosity, offering a refined structure and a beautiful length in the mouth.



Mouth-filling: a champagne that fills the entire palate.

Vinous: a champagne whose structure is similar to that of still wine.

PALATE - N°03

This generous cuvée has a gourmet roundness, sustained by a beautiful freshness. Aromas of candied fruit, mango and honey blend subtly. A pure "gourmandise".



FRUITE Round: a champagne with a rounder, supple, mouth-filling character.

FRUITY Generous: a champagne from a sunnier vintage.

Culinary alliances

Each of these 3 cuvées offers a different aperitif experience. They can also be enjoyed throughout the meal: version n°01 Nature is perfect as an aperitif and with iodized starters such as seafood or sashimi. Version n°02 Originale is the perfect accompaniment to gourmet dishes such as scallop risotto or poultry supreme with seasonal vegetables. Version n°03 Sweet is ideal with fruity or tangy sweets, such as strawberry or lemon meringue tarts. The three versions pair perfectly with cheese, whether fresh, mature, hard or creamy...

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PINOT NOIR VDC 100%



HARVEST 2020
100%



CUVÉE 100%



WITH
25%
OF TÊTE DE CUVÉE

ORIGIN BAROVILLE - CÔTE DES BAR EN CHAMPAGNE

DOSAGE [NATURE] ZERO DOSAGE 0G / LITER

DOSAGE [ORIGINALE] BRUT 8G / LITER

DOSAGE [SWEET] EXTRA-DRY 14G / LITER

LIQUEUR CONCENTRATED MUST

BOTTLED IN MARCH 2021

AVAILABLE IN

○ 2 269 BOTTLES (75 CL)

DISTRIBUTED ACROSS THE 3 VERSIONS

DEGREE OF ALCOHOL 12% VOL.

AGEING POTENTIAL UP TO 3 YEARS

RECOMMENDED SERVICE TEMPERATURE 8°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.