



CHAMPAGNE
de BARFONTARC

Sainte Germaine

VINTAGE 2015



The hallmark of a vintage

Named after the historic Bar-sur-Aube slope, the Sainte Germaine cuvée perfectly combines history, terroir and modernity, just like de BARFONTARC itself.

Tasting

LOOK

Beautiful pale golden yellow colour with a fine effervescence.

NOSE

Very pleasant. Gourmet notes of pears and white peaches. Aromas of white and yellow flowers with vanilla, dried fruits and mandarins.

MOUTH

Stretched and fresh with a touch of acidity. Full and lively cuvée with notes of yellow fruit, nectarine and candied citrus. A very elegant wine with a long and very tasty mineral finish.



Unctuous & mouth-filling*

Culinary alliances

This cuvée is perfect for aperitif and special occasions. Could be served with sole meunière or a Dieppoise-style trout fillet.

*Unctuous: a champagne that is both light and sweet.
Mouth-filling: a champagne that fills the entire palate.

Sainte Germaine

VINTAGE 2015



VINTAGE 2015

PINOT NOIR 60%



40% CHARDONNAY

HARVEST 2015

100%



CUVÉE 100%



ORIGIN BAROVILLE - CÔTE DES BAR EN CHAMPAGNE

DOSAGE BRUT 9G / LITER

LIQUEUR CHARDONNAY

BOTTLED IN MARCH 2016

AVAILABLE IN

- 6 729 BOTTLES (75 CL) VINTAGE 2015
- 490 MAGNUMS (150 CL) VINTAGE 2013

DEGREE OF ALCOHOL 12% VOL.

AGEING POTENTIAL UP TO 5 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.