


CHAMPAGNE
de BARFONTARC

Caractère
BLANC DE BLANCS



The freshness and sensitivity of Chardonnay

This cuvée is 100% Chardonnay. It is refined and delicate with aromas of citrus and white flower notes. It asserts its confident character even though it is surrounded by the Côte des Bar's characteristic Pinot Noir vineyards.

Tasting

APPEARANCE

Pale yellow colour.

NOSE

An expressive citrus nose with grapefruit, lemon and a hint of white-fleshed fruit notes.

PALATE

A fresh opening with a hint of minerality and pear notes. A well-balanced champagne with remarkable length.

LIVELY



Direct
& pulpy*

Food and champagne pairings

Ideal as an aperitif, and the perfect match for oyster and trout tartare, white fish or pan-fried scallops with coral butter.

*Direct: a champagne that leaves a clean, crisp impression on the palate.
Pulpy: a champagne with a pulpy, fresh fruit texture.

Caractère

BLANC DE BLANCS



30th ASSEMBLAGE BLEND

CHARDONNAY 100%



2021 HARVEST

70%



30% RESERVE WINES
FROM 2020 - 2019

100% FIRST PRESS
OF WHICH 15%
TÊTE DE CUVÉE



ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE BRUT 9G / LITRE

LIQUEUR CONCENTRATED MUST

BOTTLED MARCH 2022

PRODUCTION

○ 14 597 BOTTLES (75 CL) 30TH BLEND

ALCOHOL CONTENT 12% VOL.

AGEING POTENTIAL UP TO 3 YEARS

RECOMMENDED SERVING TEMPERATURE 8°C

STORAGE ADVICE BOTTLES SHOULD BE STORED IN A COOL, DARK PLACE AT BETWEEN 10 AND 15°C, IN RELATIVELY HIGH HUMIDITY, IDEALLY AT 75%