


CHAMPAGNE
de BARFONTARC

Héritage
DEMI-SEC



Higher dosage for a richer taste

Our house muse, but with the richness of a higher dosage, this wine is everyone's favourite. It's a perfect match for delicious desserts and sweeter dishes. A smooth, sweet and fruity cuvée with a honeyed finish.

Tasting

APPEARANCE

Pale gold colour with golden nuances.

NOSE

A wonderfully elegant nose reminiscent of white flowers, honey, vanilla and quince.

PALATE

A delectable taste with a backbone of pear and golden delicious apples that really showcase the honeyed finish.

FRUITY



Flavourful
& generous*

Food and champagne pairings

Our Heritage Demi-Sec is the perfect partner for desserts. It is truly delicious with tarte Tartin or a citrus-fruit salad.

*Flavourful: its complex texture is a delight to taste.
Generous: the benefits of a sunny vintage.

Héritage

DEMI-SEC



49th ASSEMBLAGE BLEND

PINOT NOIR 74% — 26% CHARDONNAY

2020 HARVEST 81% — 19% RESERVE WINES 2019

FIRST PRESS 84% — 16% SECOND PRESS

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE DEMI-SEC 35G / LITRE

LIQUEUR CHARDONNAY

BOTTLED MARCH 2021

PRODUCTION

○ 3 162 BOTTLES (75 CL) 49TH 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%