



CHAMPAGNE  
de BARFONTARC

## Derrière le Moulin

VINTAGE 2017



### Its woody notes give this niche wine a subtle character

Vintage Derrière le Moulin perfectly combines the delicate and refined nature of Chardonnay with woody notes brought about by partial ageing in oak barrels. An exceptional cuvée produced in very limited quantities.

#### Tasting

**APPEARANCE**

The colour is grey gold, with a light foam and fine bubbles.

**NOSE**

Expressive and elegant, with notes of white fruit and pastries. This wine has a smoky side to it with hints of vanilla.

**PALATE**

A full-bodied champagne with a round mouthfeel, expressing vanilla and woody notes. The finish is persistent, all elegance and finesse.



Burnished  
& vinous\*

#### Food and champagne pairings

Ideal as an aperitif or as part of a meal including trout with almonds, monkfish blanquette or scallop carpaccio.

\*Burnished: glides around the mouth like an oil.  
Vinous: recalls the structure of a still wine.

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CHARDONNAY 100%



2017 HARVEST

100%



FIRST PRESS 100%



OF WHICH 48%  
AGED IN OAK  
BARREL  
FOR 6 MONTHS

**ORIGIN** BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

**DOSAGE** BRUT 9G / LITRE

**LIQUEUR** CHARDONNAY

**BOTTLED** MARCH 2018

**PRODUCTION**

○ 6 877 BOTTLES (75 CL) VINTAGE 2017

**ALCOHOL CONTENT** 12% VOL.

**AGEING POTENTIAL** UP TO 5 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%