


CHAMPAGNE
de BARFONTARC

Héritage BRUT



The House muse

An irresistible alliance between fruity Pinot Noir and elegant Chardonnay. After a long ageing process in the cellar, its composition and particularly fine bubbles make it cuvée for everyone to enjoy.

Tasting

APPEARANCE

Pale yellow colour, a light foam, dense and regular sparkle.

NOSE

Pleasant and dense. Wonderfully complex nose with aromas of citrus, white peach, fruit jellies and brioche.

PALATE

Round and full with great length. Notes of yellow and dried fruit. A generous and persistent wine, a round palate supported by wonderful freshness. A long finish on citrus notes.

FRUITY



Opulent
& smooth*

Food and champagne pairings

Our Héritage Brut is the perfect companion for evenings with friends. It's the ideal champagne to serve before dinner or at the start of your meal. It pairs perfectly with a simple roasted poultry dish.

*Opulent: aromatic and tactile with an abundance of fruit.
Smooth: a mellow and refined texture.

Héritage

BRUT



50th ASSEMBLAGE BLEND

PINOT NOIR 82% —  18% CHARDONNAY

2021 HARVEST 74% —  26% RESERVE WINES HARVEST 2020-2019

80% FIRST PRESS OF WHICH 41% TÊTE DE CUVÉE —  20% SECOND PRESS

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE BRUT 9G / LITRE

LIQUEUR CONCENTRATED MUST

BOTTLED MARCH 2022

PRODUCTION

- 2 571 HALF-BOTTLES (37.5 CL) 51TH BLEND
- 119 338 BOTTLES (75 CL) 50TH BLEND
- 2 868 MAGNUMS (150 CL) 48TH BLEND
- 224 JÉROBOAMS (300 CL) 47TH BLEND UP TO NEBUCHADNEZZAR (1 500 CL)

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%