



CHAMPAGNE
de BARFONTARC

La Vigne au Roy

VINTAGE 2014



The perfect blend of Pinot Noir and Chardonnay

A blend of Pinot Noir and Chardonnay in equal proportions, La Vigne au Roy is lively and perfectly enhanced with floral and fruity notes.

Tasting

APPEARANCE

A beautiful yellow-gold colour.

NOSE

A wonderfully elegant nose with notes of dried fruit, hazelnut and sweet spices.

PALATE

A dense, expressive champagne, supported by a lively and savoury mid-palate of vanilla and pastries, which confirms its excellent complexity.



Mouth-filling
& burnished*

Food and champagne pairings

Serve this champagne to enhance aperitifs and meals on special occasions. Pour with duck magret with apricots, grilled langoustines with parsley butter or tournedos Rossini.

*Mouth-filling: a champagne that fills the entire palate.
Burnished: glides around the mouth like an oil.

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PINOT NOIR 50% —  50% CHARDONNAY

2014 HARVEST
100% — 

FIRST PRESS 100% — 

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE BRUT 8G / LITRE

LIQUEUR CHARDONNAY

BOTTLED MARCH 2015

PRODUCTION

- 11 986 BOTTLES (75 CL) VINTAGE 2014
- 490 MAGNUMS (150 CL) VINTAGE 2013

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%