


CHAMPAGNE
de BARFONTARC

Caractère
ROSÉ



The elegance and fruitiness of a blended rosé champagne

An intense pink colour, fine bubbles, and fruity aromas influenced by the predominant Pinot Noir. A delicate, graceful cuvée with a touch of sparkle and refinement.

Tasting

APPEARANCE

Bright pink colour.

NOSE

Open and expressive with notes reminiscent of strawberry, cherry and blackcurrant.

PALATE

This balanced, supple, gourmet champagne is fresh and lively. A slender, luscious finish with notes of red berries.

FRUITY



Fleshy
& generous*

Food and champagne pairings

Enjoy as an aperitif or with a tournedos of duck breast. It can also be enjoyed with dessert alongside a red berry tart or a frozen ice-cream log with tropical fruit flavours.

**Fleshy: recalls fruit flesh, texture and consistency.
Generous: the benefits of a sunny vintage.*

Caractère

ROSÉ



33rd ASSEMBLAGE BLEND

PINOT NOIR **70%**
OF WHICH 17% RED WINE



30% CHARDONNAY

2021 HARVEST

92%



8% RESERVE WINES
2020

92% FIRST PRESS
OF WHICH **37%**
TÊTE DE CUVÉE



8%
SECOND PRESS

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE BRUT 8G / LITRE

LIQUEUR CONCENTRATED MUST

BOTTLED MARCH 2022

PRODUCTION

○ 15 846 BOTTLES (75 CL) 33TH BLEND

○ 409 MAGNUMS (150 CL) 33TH 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%