Wijnfiche

Baron Albert rosé - Cuvée Jean de la Fontaine - Brut | Champagne France (CHAMPAGNE) —

Domain

Baron Albert

The Baron family has been active as a producer in the Vallée de la Marne for 3 generations. The production comes entirely from our own vineyards (56 ha). The composition of the vineyard is 65% Pinot Meunier, 30% Chardonnay and 5% Pinot Noir. The domain invests every year in modern techniques, such as cuves and oak barrels, but also in automatic packaging. Each delivery is tailored to the wishes of the customer.

Vinification

The domain practices sustainable agriculture with respect for the environment. They have been certified for this since 2016. The champagne is composed of base wine and reserve wine from the previous year. It is a rosé blend: the rosé is obtained by adding red wine. 5.5% of the red wine is vinified in wooden barrels. The wines do not undergo malolactic fermentation. The champagne matures for 2 to 4 years in the cellars, from bottling to dégorgement.

Year specific information

Houder van het certificaat 'Viticulture Durable' en 'Haute Valeur Environnementable'

Taste

Bright and sparkling salmon-pink champagne, with a fresh and fruity finesse. In the mouth, a harmonious champagne with remarkable freshness and a very aromatic retro-nasal experience featuring impressions of both white and red fruits (wild strawberries).

Food pairing

Steak tartare | Appetizer snack | Carpaccio | Pasta with venus clams

General information

Type: Sparkling wine

Grape varieties: Chardonnay (47%), Pinot Meunier (32%), Pinot Noir (21%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 7-10 °C

