Wijnfiche

Baron Albert - Cuvée Jean de la Fontaine - Brut - MAGNUM | 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

Special cuvée from the Baron Albert house. The champagne consists of basic wine and reserve wine from the previous year. The wines do not undergo malolactic fermentation. A very small percentage receives a short wood bearing for the second fermentation in the bottle, giving more body, but people mainly work with stainless steel cuves. Depending on the harvest, the champagne stays on for 3 to 4 years.

Taste

It is a champagne with fine bubbles that is very dry. In the nose finesse with breadcrumb. In the mouth fresh, elegant and finely structured. A champagne that stimulates the appetite.

Food pairing

Terinne from summer vegetables with basil | Crustacea | Sushi | Aperitif

General information

Type: Sparkling wine
Grape varieties: Pinot Meunier (68%), Chardonnay (19%), Pinot Noir (13%)
Viticulture: Sustainable/HVE
Storage (years): + 1-2
Serving temperature: 8 °C
Taste profile: Complex dry

