



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 consists of basic wines and reserve wines from 2 previous years. It is a rosé d'assemblage: the rosé is obtained by adding red wine. The 8% red wine is vinified in wooden barrels. The wines do not undergo malolactic fermentation. The champagne matures in the cellars for 5 to 7 years, from bottling to dégorgement.

Year specific information

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

Taste

Clear and sparkling salmon-pink champagne, with fresh and fruity finesse. On the palate a harmonious champagne with a remarkable freshness and retronasal very aromatic with both impressions of white and red fruit (fraise de bois).

Food pairing

Appetizer snack | Langoustine | Cheese - Taleggio | Poultry - duck breast | Pasta with venus clams

General information

Type: Sparkling wine

Grape varieties: Chardonnay (50%), Pinot Noir (27%), Pinot Meunier (23%)

Viticulture: Sustainable/HVE

Storage (years): "+ 1"

Serving temperature: 7 à 10° C

