



Fèrebrianges

CHAMPAGNE  
BARBICHON  
*et fils*



Tasting notes

## Blanc de Blancs - 2021

### Blending

Chardonnay - 100 %

### Vineyard

Soil : clay-limestone

Ages

- average of 30 years old

### Wine making

Harvest : 17/09/2021

Vinification : stainless steel tank for 10 month on lees.

Then at least 36 month on lees.

Alcool : 12,4% Abv

Sugar : 7g/l



### Aromas

Thin pretty bubbles

Vanilla and spicy notes

Tangy and fresh palate

### Food pairing

White pudding

Sole fillet

Pear cake

### Preservation

Light and very aromatic finish. Good ageing potential.

Consume it fresh

Store it flat in a dark and cool place



<https://champagne-barbichon-et-fils.fr>



@champagne\_barbichon\_et\_fils

