



Fèrebrianges

CHAMPAGNE
BARBICHON
et fils



Tasting notes

Blanc de Blancs - 2020

Blending

Chardonnay - 100 %

Vineyard

Soil : clay-limestone

Ages

- average of 30 years old

Wine making

Harvest : 30/08/2020

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

Taste the best now and for the next 3 years.

Consume it fresh

Store it flat in a dark and cool place



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



@champagne_barbichon_et_fils

