



Fèrebrianges

CHAMPAGNE
BARBICHON
et fils



Tasting notes

Diamantine - 2018

Blending

Chardonnay - 41 %
Pinot Meunier - 20 %
Pinot Noir - 39 %

Aromas

Fines bubbles
Pastry and citrus notes
Structured wine with
stone fruits notes.

Vineyard

Soil : clay-limestone
Ages
• average of 40 years

Food pairing

Salmon pie
Cannelloni
Gratin of red fruits

Wine making

Harvest : 12/09/2018
Vinification : stainless
steel tank for 10 month
on lees.
Then at least 60 month
on lees.
Alcool : 12,4% Abv
Sugar : 8g/l

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

