



Fèrebrianges

CHAMPAGNE
BARBICHON
et fils



Tasting notes

Extra-Brut

Blending

Chardonnay - 20 %
Pinot Meunier - 60 %
Pinot Noir - 20 %

Reserve wine - 30 %

Aromas

Dynamic bubbles
Stone fruits notes
Fresh and well balanced
palate

Vineyard

Soil : clay-limestone
Ages
• average of 35 years

Food pairing

Leek pie
Poultry
Pear crumble

Wine making

Harvest : 10/09/2019
Vinification : stainless
steel tank for 10 month
on lees.
Then at least 36 month
on lees.
Alcool : 12,4% Abv
Sugar : 2,5 g/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

