



Fèrebrianges

CHAMPAGNE  
BARBICHON  
*et fils*



Tasting notes

## Les Jolicoeurs - 2018

### Blending

Pinot Meunier - 100 %

### Aromas

Thin bubbles  
Pastry notes  
Spicy and fruity palate.

### Vineyard

Soil : thin silt clay on chalk

Ages

- Meunier planted in 1973

South facing

### Food pairing

Oysters , Turbot  
Honeyed poultry, Foie gras  
Mirabelle plum tarte

### Wine making

Harvest : 31/08/2018

Vinification : 65 %  
stainless steel tank and  
35% oak barrel for 10  
month on lees.  
Then at least 60 month  
on rack.

Alcool : 12% Abv

Sugar : 0g/l



### Preservation

Taste the best now and  
for the next 3 years.  
Consume it fresh  
Store it flat in a dark  
and cool place

Quantity produced : 2279 Bottles



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



@champagne\_barbichon\_et\_fils

