



Fèrebrianges

CHAMPAGNE
BARBICHON
et fils



Tasting notes

Les Bouvettes - 2017

Blending

Chardonnay - 60 %
Pinot Meunier - 40 %

Aromas

Creamy bubbles
Citrus fruit notes
Salty and fruity palate.

Vineyard

Soil : thin silt clay on chalk

Ages

- Meunier planted in 1971
- Chardonnay from 2004

North facing

Food pairing

Salmon , lobster, pollack
Regional cheeses :
langres, chaource, cantal
Roast veal rump

Wine making

Harvest : 06/09/2017

Vinification : stainless
steel tank 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 : 3165 Bottles



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



@champagne_barbichon_et_fils

