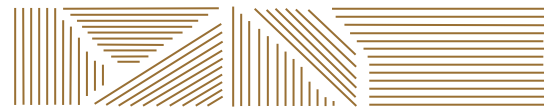




Fèrebrianges

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

