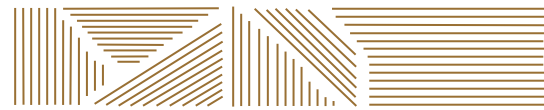




Fèrebrianges

CHAMPAGNE  
BARBICHON  
*et fils*



Tasting notes

## Rosé - Brut

### Blending

Chardonnay - 10 %  
Pinot Meunier - 60 %  
Pinot Noir - 30 %

Reserve wine - 15 %

### Vineyard

Soil : clay-limestone

Ages

- average of 35 years

### Wine making

Harvest : 17/09/2021

Vinification : stainless steel tank for 10 month on lees.

Then at least 36 month on lees.

Alcool : 12 % Abv

Sugar : 7g/l



### Aromas

Very fruity notes with a hint of mint

Tangy and tonic palate, with a lot of red fruits.

### Food pairing

Salmon

Honeyed duck breast

Raspberry macaroon

### 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

