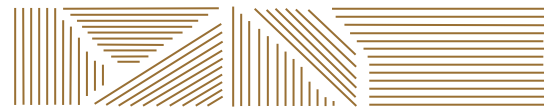




Fèrebrianges

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 : 30/08/2020

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>



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