

Product Fact Sheet January 2025



# CHAMPAGNE L'ÉLOQUENTE BRUT

# Champagne, France Jean de la Fontaine

# www.champagnebaronalbert.fr

#### Method & Production

The grapes are hand harvested and carefully transported to the winery, where they are pressed using a pneumatic press, after which each variety is vinified separately. The winery is fully thermo-regulated. They have invested in cutting edge equipment which allows them to work with minimal intervention in order to express best their terroir. All wines are vinified according to the traditional method and aged for between 3 to 4 years in the cellar before release.

### Tasting Notes

A beautifully elegant wine showcasing the Pinot Meunier grape varitey at 65% of this blend. It has great structure and finesse with lovely fruit flavours of green apples and pears.

## Food Matching

Ideal as an aperitif or a perfect match for shellfish!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynamic Vegan	Natural
Sparkling Wine  BA0124 Champagne L'Éloquente Brut Pinot Meunier: 65% NV 12.0% Cork 6X0.751t No No No No								No
<i>B,</i> (0)24	Grampagne Ezroquente Brut	Chardonnay: 30% Pinot Noir: 5%	14.4	12.570	COLK	0.0.7510 140	110	