



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% Chardonnay: 30% Pinot Noir: 5%	NV	12.0%	Cork	6X0.75lt	No	No	No	No