



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 68% of this blend. It has great structure and finesse with lovely fruit flavours of green apples and pears.

Food Matching

Champagne for all occasions, this cuvée is ideal for an aperitif. It will pair wonderfully with vegetable risotto, meats such as veal tournedos or beef carpaccio, or even a hot stone grill.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------------|----------------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Sparkling Wine | | | | | | | | | | |
| BA0126 | Champagne L'Éloquente Brut | Pinot Meunier: 68% Chardonnay: 19% Pinot Noir: 13% | NV | 12.0% | Cork | 6x0.75lt | No | No | No | No |