

CHAMPAGNE
JEAN DE LA FONTAINE

L'ÉLOQUENTE
—
BRUT



This « eloquent » Champagne will speak to everyone! L'Éloquente is a very seductive and fruity Cuvée with a perfect balance between the Pinot Meunier and Chardonnay grapes.

GRAPE VARIETIES:

70 % Pinot Meunier, 25 % Chardonnay,
5 % Pinot Noir.

HARVEST YEARS:

2014 and reserved wine of 2013.

ORIGIN:

7 villages of Marne Valley.

CHARACTERISTICS:

Fresh, elegant, structured.

VINIFICATION:

Winemaking process in inox vats in line with the noble tradition of Champagne.

AGEING:

From 3 to 4 years in cellar.

BOTTLE SIZE:

Available in half-bottle (375 ml), bottle (750 ml)
and magnum (150 cl).

FOOD PAIRING:

Ideal for aperitif but also with shellfish, sushi or
with lemon meringue pie.

Elaborated by:

BARON ALBERT®
CHAMPAGNE

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N.B.: The current sheet concerns the last prepared Cuvées. Wines specifications and blending years may change.