

CHAMPAGNE  
**JEAN DE LA FONTAINE**

**LA FLATTEUSE**

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**BRUT – ROSÉ**



La Flatteuse is our delicate and charming blended rosé. In this Cuvée, there is a perfect harmony between the 3 grape varieties grown in the Champagne region.

**GRAPE VARIETIES:**

40 % Pinot Meunier, 30 % Chardonnay,  
30 % Pinot Noir.

**HARVEST YEARS:**

2010 and reserved wine of 2009-2008.

**ORIGIN:**

7 villages of Marne Valley.

**CHARACTERISTICS:**

Bright, light, fruity.

**VINIFICATION:**

Blended rosé composed of 8 % of red wine made from Pinot Meunier and Pinot Noir vinified in oak barrels.

**AGEING:**

From 5 to 7 years in cellar.

**BOTTLE SIZE:**

Available in bottle (750 ml).

**FOOD PAIRING:**

Pink duck breast, rhubarb pie, red fruit sabayon.

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.