

CHAMPAGNE
JEAN DE LA FONTAINE

LA MAJESTUEUSE

BRUT – MILLÉSIMÉ 2008



This « majestic » Champagne is made with our best grapes of Chardonnay, Pinot Noir and Pinot Meunier. La Majestueuse, with its refined notes, is an accomplished Cuvée.

GRAPE VARIETIES:

70% Chardonnay (35% vinified in oak barrels),
20% Pinot Noir, 10% Pinot Meunier.

HARVEST YEAR: 2008 Vintage.

ORIGIN:

7 villages of Marne Valley.

CHARACTERISTICS:

Expressive, harmonious, refined.

VINIFICATION:

From Coeurs de Cuvée, this Champagne expresses the qualities of Marne Valley Chardonnays. A winemaking process that combines with precision stainless steel and wood.

AGEING:

From 6 to 10 years in cellar.

BOTTLE SIZE:

Available in bottle (750 ml).

FOOD PAIRING:

Scallop carpaccio, stir-fried vegetables with ginger, pineapple or litchi donuts.

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.