

Champagne Baron-Fuenté Grande Réserve Brut



Since the 17th Century, the Family BARON has owned and cultivated vineyards in Charly sur Marne, Champagne.

Gabriel BARON married Dolores FUENTE and in 1967, they honoured their union by naming their house Champagne Baron-Fuenté. Today, Baron-Fuenté owns 90 acres of vineyards, on the beautiful river banks west of the Marne valley. The driving force behind the family estate is now their children; Sophie and Ignace.

Blend:

60% Pinot Meunier - 30% Chardonnay - 10 % Pinot Noir
Aged and cellared for 3 years, dosage of 9 grams per litre.

Praise, Accolades & Wine Critics Reviews

90 points James Suckling (7/2019)

JAMES SUCKLING.COM 

"A dense and fruity wine with cooked-apple and lemon flavors. A hint of biscuit. Creamy texture. Subtle finish"

90 points Wine & Spirits (12/2018)

"Tart and fresh, with notes of sage and thyme, this is a simple Champagne with a light, airy feel. Its scents of almond and bread dough connect at the intersection of limestone, lees and dosage."

Wine & Spirits

Wine Enthusiast (RV) (7/2019)

"Dominated by soft Pinot Meunier, this is a ripe wine. Sliced apple shows strongly, cut with fresher citrus. The tangy texture gives the wine a necessary bite. Drink now."

 **WINE ENTHUSIAST**

Wine Spectator (AN, Web-2018)

"A firm Champagne, with a crisp, airy mousse, this offers hints of crunchy white peach, plum, pastry and candied ginger."

Wine Spectator

This hits the bulls-eye for "Best Buy" ... Enjoy!