



## **CHAMPAGNE BARON-FUENTE**

### **OWNERS**

Owners : Family BARON-FUENTE : 100 %

### **HISTORICAL PART**

1961 : Vineyards of 1 Ha  
1967 : Creation of the CHAMPAGNE BARON-FUENTE company  
1991-1992 : Creation of a new cellar and production unit of 2100 m<sup>2</sup>  
2000 : Extension of the stockage cellar : + 2000 m<sup>2</sup>  
2001 : Extension of the winery : + 3000 HI  
2005 : Extension of the winery : +5300 HL  
+ one 12 000 kg press

### **VINEYARDS**

Own vineyards : 35 Ha  
+ buying of grapes in the area of Charly  
Soil : chalky-clayey soil,  
Best sites overlooking the River Marne

### **WINERY**

Pressing Unit Quality Agreed,  
Winery Capacity : 19 000 HI  
Alcoholic Fermentation: 16°C  
Malolactic Fermentation: 20°C  
No collage, Filtration,  
Tartaric Stabilisation on all wine,  
Maturing in vats at 12°C.

### **CELLARS**

Second Fermentation at 12°C,  
Stocking on lies at 12°C,  
Stocking after discorching at 12°C (3-6 months minimum),  
Riddling 100% on gyropalette,  
Stock capacity: 4000 m<sup>2</sup>