

CHAMPAGNE  
**BARON-FUENTÉ**



## Champagne Esprit Baron



**Blend:** 1/3 Chardonnay - 1/3 Meunier – 1/3 % Pinot Noir.

**Characteristics:** An exceptional Champagne which is the product of an elegant and harmonious blend of three vintages. This Cuvée is produced from our best riverbank's vineyards and is often presented like the Cinderella of our range of Champagne and the symbol from the BARON-FUENTE family.

**Tastes:** A golden colour with a fine complex nose which opens up to smoky dried fruit, straw like, Danish pastry and delicately floral aromas. This full and vinous wine is a delightfully lively and leaves a long finish of pleasant fruit flavours.

**Best served with:** ESPRIT DE BARON-FUENTE makes an elegant aperitif. The style also allies well to food especially with roasted chicken. This precious wine also goes superbly with caviar or sushi on a ship cruising the Norwegian fjords...

**Logistic:**

Bottle : 750ml

Case : 6 bottles (10kg)

Palette 120x80 : 8 layers of 10 cartons =

480 bottles (800kg)