

CHAMPAGNE BARON-FUENTÉ



Champagne Galipettes

Product made from grapes grown in an organic way, certified Ecocert sas F32600



Blend : 25 % Chardonnay – 70% Meunier – 5% Pinot Noir

Description: This “terroir” Champagne is made with grape from organic vines of the 2002 harvest. Its very evocative name comes from two different origins: “Galipes” in Champagne slang means vine. As we have a limited production for this champagne, we have chosen to name it “Galipettes”. We let you guess the second (and more frivolous) origin of this name...

Taste: golden hue champagne with a fruity bouquet. The palate is fresh and complex with lingering aromas. The structure is well-balanced with fruity aromas and notes of toasted bread and crumb.

Best served with: This champagne full of life will be ideal for festive occasions; it brings joy to all special moments. That is a real piece of life.

Logistic:

Bottle : 750ml

Case : 6 bottles (10kg)

Palette 120x80 : 8 layers of 10 cases

= 480 bottles (800kg)