

Baron Albert

Brut Champagne Tradition NV

- 90 points, Wine Spectator

Grapes: 50% Pinot Meunier, 35% Chardonnay, and 15% Pinot Noir

Tasting Notes: Straw-yellow in color. On the nose there are lively aromas of citrus fruits. On the palate there are flavors of poached apple, white cherry and almond biscotti, backed by juicy acidity and a hint of orchard blossom on the finish.

Food Pairings: Enjoy alone or with light appetizers or desserts

Wine Spectator: *“The lively bead carries flavors of poached apple, white cherry, anise and almond biscotti, backed by juicy acidity and a hint of orchard blossom on the finish. Drink now.”*

