

BARON ALBERT - L'UNIVERSELLE - NON-VINTAGE

SUBREGION: VALLEE DE LA MARNE | VILLAGE: CHARLY-SUR-MARNE | ID: NM-108-001

A zesty & lighthearted bottle of joy. The Baron sister's entry-level Champagne is a thoroughly enjoyable and refreshing fruit-forward cuvée on the palate with a simple elegance derived from harmonised, citrus notes. Expect a fruit-forward flavour profile with a yeasty finish.

PROPERTIES

sugar content: brut
 grape class: cru
 blend style: tradition

0% pinot noir
 70% pinot meunier
 30% chardonnay

21/30 NOSE & BOUQUET

intensity mild full
 complexity simple intricate
 diversity limited wide
 lucidity vague vivid

Bouquet Notes
 1st nose Citrus, Apricot, Elderflower
 2nd nose Apple, Pineapple, Toast

10/10 EXPERIENCE

label
 plaque
 cork quality
 occasion
 value

/75cl	
RRP	PAID
\$24	\$16

ROBE & PERLAGE 15/20

Robe
 hue pale golden
 clarity opaque clear
 Effervescence
 size large small
 energy idle lively

PALATE & TASTE 29/40

intensity bland rich
 acidity sweet dry
 yeast faint strong
 texture light velvet
 maturity young complex
 length short long

Palate Notes

Citrus
 Apricot
 Mango opening

Green Apples
 Rhubarb heart

Toast
 Straw
 Oak finish

PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|---|---|---|
| Starters | Main Courses | <input checked="" type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input checked="" type="radio"/> Olives |
| <input checked="" type="radio"/> Antipasto | <input type="radio"/> BBQ | <input type="radio"/> Red Meat | <input type="radio"/> Blue | <input type="radio"/> Cream | <input checked="" type="radio"/> Shortbread | <input checked="" type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input type="radio"/> Cured Meat | <input checked="" type="radio"/> Rice | <input checked="" type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input checked="" type="radio"/> Potato Chips |
| <input checked="" type="radio"/> Foie Gras | <input type="radio"/> Curry | <input checked="" type="radio"/> Shellfish | <input type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input checked="" type="radio"/> Salad |
| <input type="radio"/> Melon | <input checked="" type="radio"/> Fish | <input type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input checked="" type="radio"/> Noodles | <input checked="" type="radio"/> Sushi | <input checked="" type="radio"/> Soft | <input type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks | Tobacco |
| <input checked="" type="radio"/> Paté | <input checked="" type="radio"/> Pasta | <input checked="" type="radio"/> Vegetarian | Dessert | <input checked="" type="radio"/> Meringue | <input checked="" type="radio"/> French Fries | <input checked="" type="radio"/> Light <input type="radio"/> Mild |
| <input type="radio"/> Soup | <input checked="" type="radio"/> Pastries | <input type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input checked="" type="radio"/> Nuts | <input type="radio"/> Medium <input type="radio"/> Full |

serving temp: ❄️ 8°C / 46.4°F

SCORE & CONCLUSION

Blended to immerse you in their feminine universe, the L'Universelle harmoniously represents Baron Albert's philosophy. This fresh and sprightly entry-level bottle will leave you excited to learn more about what else they have to offer.

75/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 2nd of November 2017 - Concept & Design by Charles-Philippe Bowles & Paul Anthony