

### BARON ALBERT - LA SYMBOLIQUE - NON-VINTAGE

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

From Baron Albert's Coquette range, the newly-released Symbolique is a pinot meunier blanc de noirs brut nature. The robe opens with refined pearls dancing in a crystal golden hue with an intense bouquet of forest fruits and freshly-baked fruit tart. The mouthfeel reveals notes of rich red fruits and tart acidity over a thick, yeasty palate.

#### PROPERTIES

sugar content: brut nature

grape class: cru

blend style: blanc de noirs

0%  
pinot noir

100%  
pinot meunier

0%  
chardonnay

#### 25/30 NOSE & BOUQUET

intensity mild full complexity simple intricate

diversity limited wide lucidity vague vivid

##### Bouquet Notes

1st nose *Cassis, Raspberry, Peaches* 2nd nose *Fruit tart pastry, limestone*

#### 10/10

#### EXPERIENCE

label  
 occasion

plaque  
 value

cork quality

|       |      |
|-------|------|
| /75cl |      |
| RRP   | PAID |
| \$30  | \$30 |

#### ROBE & PERLAGE

17/20

##### Robe

hue pale golden clarity opaque clear

##### Effervescence

size large small energy idle lively

#### PALATE & TASTE

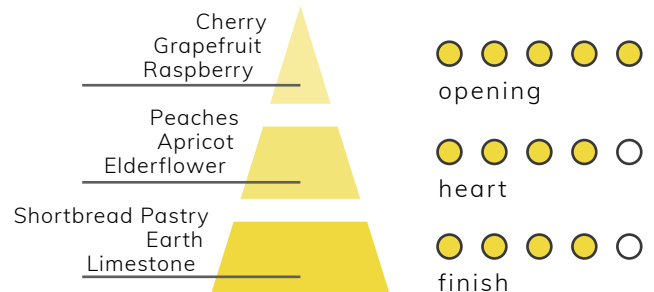
32/40

intensity bland rich acidity sweet dry

yeast faint strong texture light velvet

maturity young complex length short long

##### Palate Notes



#### PAIRINGS

##### Starters

- Antipasto
- Caviar
- Foie Gras
- Melon
- Oysters
- Paté
- Soup

##### Main Courses

- BBQ
- Cured Meat
- Curry
- Fish
- Noodles
- Pasta
- Pastries

##### Pizza

- Pizza
- Red Meat
- Rice
- Shellfish
- Spicy
- Sushi
- Vegetarian
- White Meat

##### Cheese

- Blue
- Ewe
- Goat
- Hard
- Soft
- Dessert**
- Cake

##### Cheesecake

- Cheesecake
- Cream
- Dark Choc
- Frozen
- Fruit
- Fruit Tart
- Meringue
- Milk Choc

##### Pudding

- Pudding
- Shortbread
- Sorbet
- White Choc
- Apéritifs**
- Breadsticks
- French Fries
- Nuts

##### Olives

- Olives
- Popcorn
- Potato Chips
- Salad
- Tapenade

##### Tobacco

- Light
- Mild
- Medium
- Full

serving temp: 10°C / 50°F

#### SCORE & CONCLUSION

A rare treasure, which may be hard to find outside of France, Baron Albert's new brut nature is a refined wine that caters to developed palates. Its burst of red fruits and freshly-baked shortbread pastry is so good that the French probably want to keep it for themselves.

84/100

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

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Learn About Champagne: History, Serving, Methodology & Best Houses at [BespokeUnit.com/Champagne](http://BespokeUnit.com/Champagne)

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