

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



## Clos Barnaut - Bouzy Rosé 2006

Coteau Champenois, Tranquille non effervescent - Still not sparkling, Rosé 2006

*This is a gastronomie rosé, with the freshness of white wine and the structure of red wine of its region. It can accompany a very wide range of dishes : a snack of ham, dried meats, dry sausage and poultry terrines; with steak tartar or rare grilled*

### THE WINE

This incomparable wine, produced in the Grand Cru classified village of Bouzy, is probably the only Coteau Champenois Rosé AOC. The fruit of many years of research, it expresses all the singularity of one of the very rare walled vineyards in the Champagne region. The geological, pedological and geo-climatic characteristics of this exceptional plot of land, too rich for Champagne, lend themselves perfectly to the originality of a non-sparkling rosé. Keeping the soil naturally grassed, using fertilisers approved in organic farming, early removal of excess bunches of grapes and maintaining a high average age of the vines are among the fastidious and costly practices needed to care for these special grapes. The vinification is also complex: the grapes are picked by hand, without any transport that could damage them, the bunches are sorted by hand, the grapes are cold-macerated before fermentation, the maceration time is perfectly calculated: these are the first steps in a rigorous process that will result in the production of barely a thousand bottles, and only in the best years.

### THE VINTAGE

After a harsh winter without adverse effect to the vineyards, the months of February and March remained cold and rainy. Spring comes hardly with the months of April and May rather rainy but mild. In June, the summer arrives quickly with warmth and sunshine to the appointment. However, the months of June and July were interspersed with a few thunderstorms but fortunately without any effect. On the eve of the harvest, the month of August is antithetical to the summer high cumulative rainfall, cool temperatures and little sunshine. At this point, the fears are born in the heart of the vineyard ... The harvest: despite a climate surprisingly, botrytis have slowly advanced. The crop permitting, we still sort the grapes, in the end, get a vintage quality with levels reaching 10.2% vol. The year was marked by a heterogeneity of maturation, resulting in a spreading of the harvest period.

### SITUATION

Grand Cru from terroirs of BOUZY

### TERROIR

Bouzy is a village of Grande Montagne de Reims, especially of the "Côte des Noirs (Coast of Blacks)" because stronghold of Pinot Noir.



Bottle style					item code			Bottle UPC			Case UPC	
Champenoise verte allégée					EBCLOS			3523700000592			3523700000608	
Volume	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (HxLxP cm)	Pallet dimensions (HxLxP cm)	
75 cl	6	480	10	8	1.60 kg	10.23 kg	833 kg	32.5 cm	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm	

1/3

Champagne BARNAUT à Bouzy depuis 1874

2 rue Gambetta, 51150 BOUZY

Tel. +33 326 570 154 - Fax +33 326 570 997 - contact@champagne-barnaut.fr

champagne-barnaut.com - facebook.com/Barnaut

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



[vincod.com/409AHE](http://vincod.com/409AHE)

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



## Clos Barnaut - Bouzy Rosé 2006

Coteau Champenois, Tranquille non effervescent - Still not sparkling, Rosé 2006

On its slopes, vine grows on soils constituted of fragments of millstones, pebbles and sand mixed with clays of decalcification of millstones, resulting of runoff. Silts of the plate cover with a fertile coat the tops of hills, and old alluvium formed of sand, gravel and chalk pebbles.

It is well suited to the Champagne wine. Usually light in color, it provides in the day, in favor of the vine, a good reflection of the warmth and light. Rather thin, it is conducive to quality

The basement is chalk belemnites upper Santonian (Campanian) and chalk micrasters Lower Senonian of the Marne.

Deposed by the seas of the end of the Mesozoic era, there was a few hundred million years the chalk of Cretaceous can go down to 200 meters deep. It absorbs heat and return it. She did the same with water to regulate the absorption by vines that plunges its roots up to 3-4 meters deep.

The climate is generally that of the Paris Basin, with generally mild winters, uncertain spring , hot summers and cool autumns but usually quite beautiful.

### IN THE VINEYARD

Vines grown on the principle of sustainable viticulture, using organic fertilizers, natural weed and other techniques to preserve the best of nature. The old vines are no longer torn but maintained by inter-planting to preserve the diversity of genetic potential.

### VINIFICATION

Short maceration (less 3days) to obtain just color and fruit without tannins, thermoregulated fermentation at 18°C (+- 0.5°C), malolactic fermentation encouraged.

### VARIETALS

Pinot noir 100%

### SPECIFICATIONS

Alcohol content: 12.0% vol.

### SPECIFICATIONS

Age of vines: > 35 years ans  
Production volume: 1 000 bootles

### SERVING

Serve at about 12°C.

### TASTING NOTES

Eyes : a beautiful, clear ruby colour with a hint of effervescence (it is, after ail, made in the Champagne région). - Nose : the first sensation to appear is small red fruits - raspberries, redcurrants, Morello cherries - opening onto macerated strawberries before developing into a minéral note of the terroir (almost gunflint). The finale has ail the



Bottle style					item code			Bottle UPC			Case UPC	
Champenoise verte allégée					EBCLOS			3523700000592			3523700000608	
Volume	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (HxLxP cm)	Pallet dimensions (HxLxP cm)	
75 cl	6	480	10	8	1.60 kg	10.23 kg	833 kg	32.5 cm	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm	

2 / 3

Champagne BARNAUT à Bouzy depuis 1874

2 rue Gambetta, 51150 BOUZY

Tel. +33 326 570 154 - Fax +33 326 570 997 - contact@champagne-barnaut.fr

champagne-barnaut.com - facebook.com/Barnaut

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



[vincod.com/409AHE](http://vincod.com/409AHE)

CHAMPAGNE

*Barnaut*

*à Bouzy*

Depuis 1874



## Clos Barnaut - Bouzy Rosé 2006

Coteau Champenois, Tranquille non effervescent - Still not sparkling, Rosé 2006

classic Pinot characteristics. - Mouth : the attack is frank and firm without being aggressive, supple and full from the pré-fermentation cold macération. The perception is rich, with the Morello cherries returning by rétro-olfaction. The minéral note asserts itself, expressing a deep, rich terroir. The beautifully long finale has the intense aromatic persistence of a grand cru.

### FOOD PAIRING

Non-cooked pressed cheese like Cantal and Tomme, fromage frais (i.e fresh slabs), fresh goat's cheese - Fish with red wine, fish with cream, grilled fish, fish terrines, fish with sauce, fish in foil parcels, raw fish - Raw meat, pâtés, roast meat, cooked and cured meats, poultry with sauce, grilled meat - Stuffed shellfish, grilled shellfish, shellfish in sauce, cassoulette of shellfish - Desserts Fruit base



Bottle style					item code			Bottle UPC		Case UPC	
Champenoise verte allégée					EBCLOS			3523700000592		3523700000608	
Volume	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (HxLxP cm)	Pallet dimensions (HxLxP cm)
75 cl	6	480	10	8	1.60 kg	10.23 kg	833 kg	32.5 cm	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm

3/3

Champagne BARNAUT à Bouzy depuis 1874

2 rue Gambetta, 51150 BOUZY

Tel. +33 326 570 154 - Fax +33 326 570 997 - contact@champagne-barnaut.fr

champagne-barnaut.com - facebook.com/Barnaut

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



[vincod.com/409AHE](https://vincod.com/409AHE)