



Cuvée Douceur - Grand Cru - Sec

AOC Champagne Grand Cru, Champagne, France

Originally developed to satisfy the tradition of Champagne at the end of a meal, with red fruit desserts (figs, pears, small red fruits), this Cuvée is also perfectly at home with foie gras, to start a festive meal with a light touch.

PRESENTATION

The majority part of a very structured and fruity Pinot Black envelope a smaller proportion of bright Chardonnay which guarantee longevity.

THE VINTAGE

Assembly of the year and grape variety. The amount of assembled wine is twice the volume bottled, the remaining part is kept in tanks as a base to assemble the next. Thus in time, you will find the "homemade taste" perfectly reproduced that characterizes this wine.

LOCATION

Grand Cru from terroirs of BOUZY for more than 95%, AMBONNAY et LOUVOIS

TERROIR

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

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 bélemnites 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.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Champenoise verte allégée					75 cl		EBSEC		3523700000509		3523700000547	
Palette Europe	Units per case	Units 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 (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	480	8	10	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	

Champagne Barnaut
2 rue Gambetta, 51150 Bouzy
Tel. +33 326 570 154 - contact@champagne-barnaut.fr
www.champagne-barnaut-bouzy.com  

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

Picked by hand, with selective screening on the bunch.

Around 3/4 Pinot Noir and 1/4 Chardonnay, the first chosen for its structure and its fruit and the second for its liveliness.

Stock in vats and bottles about 5 years.

Dosage: 20 grams per litre of a solution specially developed to preserve the “sweetness/freshness” complex.

VARIETALS

Pinot Noir 66%, Chardonnay 33%

12.5% % VOL.

GM: This product does not contain any GMOs or elements derived from GMOs

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 2 500 bottles

Age of vines: > 35 years old

Dosage: 18 to 20 g/l

SERVING

Serving temperature: 12 ° C - Potential: 2-4 years

TASTING

Aspect : fine, lively bubbles, expressive mousse, brilliant golden colour.

Bouquet : small red fruits, notes of honey and wax.

Palate : fresh attack, round, silky, perfectly balanced between sweetness and acidity.

FOOD PAIRINGS

Foie gras

Desserts based on fruits, chocolate, or brioche, desserts, creams.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Champenoise verte allégée					75 cl		EBSEC		3523700000509		3523700000547
Palette Europe	Units per case	Units 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 (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	480	8	10	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

2/2

