

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



Cuvée Douceur - Grand Cru

AOC Champagne Grand Cru (Champagne), Sensation Gourmande - Sec - Blanc, Sparkling Wine

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.

THE WINE

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.

SITUATION

Grand Cru from terroirs of BOUZY, 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.

IN THE VINEYARD



| Bottle style | | | | | item code | | | Bottle UPC | | Case UPC | |
|---------------------------|---------------|-----------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| Champenoise verte allégée | | | | | EBSEC | | | 3523700000509 | | 3523700000547 | |
| 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 | 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 à Bouzy depuis 1874

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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 cellars: approximately 5 years. Dosage: 20 grams per litre of a solution specially developed to preserve the "sweetness/freshness" complex.

VARIETALS

Pinot noir 66%, Chardonnay 33%

SPECIFICATIONS

Alcohol content: 12.5% vol.

SPECIFICATIONS

Age of vines: > 35 years ans
Production volume: 2 500 bottles

SERVING

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

TASTING NOTES

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 PAIRING

Chocolate base, entremets, brioche base, cream desserts, fruit base - Foie gras,



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