

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



Champagne BARNAUT à Bouzy depuis 1874, AOC Champagne, , Effervescent

AOC Champagne (Champagne), Blanc de Blancs, Sparkling Wine

This original blend 100 % Chardonnay from Bouzy for the structure and the presence, and from the Marne Valley for the freshness and vivacity, offers a gourmand and fresh wine. Lively in mouth and subtle in nose, it offers a good balance of a beautiful Champagne of spirit.

THE VINTAGE

Only Chardonnay, blend of years. The blended quantity of wine represents the double of the bottled volume. The remaining part is kept in vat to be the base for the next year blend. That is why year after year you will find back this taste perfectly reproduced which characterises this cuvée.

SITUATION

Bouzy (Grand Cru of « Montagne de Reims ») and Brasles (« Vallée de la Marne »)

TERROIR

Bouzy is a village of "Grande Montagne de Reims", especially of the "Côte des Noirs" because stronghold of Pinot Noir with a subsoil of full chalk and a clayey-limestone soil. Brasles is a highly sloping hill overlooking the Marne river, with harder limestone subsoils and clay-loam soils.

On these slopes, vine grows on soils composed by fragments of millstones, pebbles and sand mixed with clays of decalcification of millstones, resulting of erosion.

It is well suited to the Champagne wine. Light colored, it provides during the day a beneficial reflection of warmth and light to the vine. Rather thin, it is conducive to quality.

A few hundred millions years ago deposited by the seas of the end of the Mesozoic era, the chalk of Cretaceous can go down to 200 meters deep. It absorbs heat and returns it. It is the same with water to regulate the absorption by the vines which plunge the roots up to 3-4 meters deep.

The climate is generally like the Parisian Basin, generally with mild winters, uncertain springs, 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



Bottle style					item code			Bottle UPC			Case UPC
Champenoise verte allégée					EBBB			3523700000622			3523700000639
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	1.6	10.23	833	32.5	8.5	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm

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/H8EK0E

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



Champagne BARNAUT à Bouzy depuis 1874, AOC Champagne, , Effervescent

AOC Champagne (Champagne), Blanc de Blancs, Sparkling Wine

diversity of genetic potential.

VINIFICATION

Traditional pressing, the juices are divided in 4 or 5 fractions.

Differentiation of the young and old vine, fermentation thermoregulation to 18 °C, conservation on fermentation lees, Malolactic degradation wanted.

Reserve in vat and about 4 years' bottles.

Dosage: 6 grams/l.

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Alcohol content: 12.5 % vol.

SPECIFICATIONS

Age of vines: > 35 years ans

Production volume: 3000 bottles

Residual Sugar (g/l): 6 g/l

SERVING

Serving temperature: 13 °C

Potential: 2/4 years

TASTING NOTES

Aspect: pale yellow adorned by golden glints. Fine bubbles.

Bouquet: fresh and pleasant in foreground with pronounced citrus fruit notes (lemon and pomelo), menthol and fennel and in a second time you can smell white fruits (peach, pear) and a touch of ginger.

Palate: full-bodied with a nice freshness, lenght in mouth.

Generally, a fresh and gourmand wine, brightning now, it can also reserve good surprises by aging.

FOOD PAIRING

This wine will waken a spicy and high in taste aperitif . It will perfectly escort all seafood products, like grilled sole, turbot in dutch sauce, salmon or smoked halibut, prawns and seafood platter or even a lobster in all possible ways.



Bottle style				item code				Bottle UPC			Case UPC
Champenoise verte allégée				EBBB				3523700000622			3523700000639
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	1.6	10.23	833	32.5	8.5	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm

2/2

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/H8EK0E