

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



## Cuvée Edmond

AOC Champagne (Champagne), Hommage au fondateur - Brut, White 2009

*For the 125th anniversary of the family estate Philippe SECONDE wanted to develop a Special Cuvee, whose name and content are homage to the founder Edmond BARNAUT. As the origin, the third grape of north Champagne comes into assembly. This Pinot Meunier comes from the area that best expresses : the Marne Valley.*

### THE WINE

Picked by hand, with selective screening on the bunch. 40% Pinot Noir for its personality and roundness + 40% Chardonnay for its freshness and finesse + 20% Pinot Meunier for its crisp fruit.

### THE VINTAGE

Generally fairly mild winter, slightly more frequent frost but of low intensity and rainfall in excess. Spring with normal temperatures but frosts much more frequent than normal and excess rainfall. Very cool summer with a net decrease in the number of hot days and a deficit rainfall.

Quiet harvest because lower crop. High heterogeneity of performance.

Quality: after two days of disturbances, the degree and acidity stabilized and the average of the first days were exactly the average recorded in the final 9.9% vol for degrees, 8.5 g of acidity and pH 3.01. Perfect sanitary state, felt while tasting upon reception of the musts.

### 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 consist of fragments of millstones, pebbles and sand mixed with clays of decalcification of millstones, resulting of runoff. Silts of the plate cover by 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 like the Paris Basin, with generally mild winters, spring



Bottle style					item code			Bottle UPC			Case UPC
Green Special Champagne					EBEDM			3523700000615			3523700000622
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	1.70 kg	10.43 kg	845 kg	35.5 cm.	10.1 cm	33 x 26.5 x 19.5 cm	120 x 80 x 170 cm

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uncertain, 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

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: 6 grams per litre of a solution specially developed to preserve the "sweetness/freshness" complex.

### VARIETALS

Chardonnay 40%, Pinot noir 40%, Pinot meunier 20%

### SPECIFICATIONS

Alcohol content: 12.5% vol.

### SPECIFICATIONS

Age of vines: > 35 years ans

Production volume: 3 500 bottles

### SERVING

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

### TASTING NOTES

Eye: lively dancing bubbles, sparkling dress with yellow-green hues. Nice effervescence, fine foam. High clarity. Strings of bubbles will dance to a steady pace.

Nose: complexity and finesse are the characteristics of this elegant and delicate wine.

Nose of white flowers and stone fruit.

Palate: Fresh and subtle, recalling the flesh of pear and citrus soup. Reinforced by a well-balanced fruity minerality. Notes of gingerbread, brioche, croissant on a hint of vanilla.

Beautiful smooth, velvety palate with notes of lemon, honey, almond, hazelnut and

verbena. Beautiful freshness for a wine that will flourish over time.

### FOOD PAIRING

Fried Saint-Jacques - Cod en papillote - Plums pie

### REVIEWS AND AWARDS

"Pressbook on website"

Barnaut



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