



Bouzy Rouge 2004

Coteau Champenois,



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*Very typical of the region, its development makes it a "Bouzy that will improve with age".
Roguish with a good snack of charcuterie, bourgeois accompanying all kinds of game, it
will be refined and eccentric with a red fruit tart, with which it'll open out liveliness
and common aromas.*

PRESENTATION

Picked by hand from the vines halfway up the slopes, over 20 years old, the sunniest years. Search for the greatest maturity. Selective screening on the bunch. Made entirely from Pinot Noir.

THE VINTAGE

After an "extremist" 2003, the 2004 campaign took place smoothly, in perfect continuity climate particularly favorable to the vine and wine.

Despite a relatively dry start to the season, the vine has benefited of a rainy August. Water stocks have recovered. To conclude, a peaceful climate, without excess with rare and limited climatic accidents, drought began early and consistent with the thermal balance decade.

2004 vintage: This is too good! Mildew had appeared at the end with the rains in mid-August and remained very localized attacks. Powdery mildew posed a little more problems.

The year was marked by big healthy grapes with record weight: 200 g for chardonnay and pinot black. Botrytis, sworn enemy, was not present this year. In conclusion on this vintage, a very mature and honorable crop. During this period, the sun entered the hearts and musts in tanks with a big and beautiful harvest.

LOCATION

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.

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

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.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Champenoise Spéciale verte					75 cl		EBBZR		3523700000349		3523700000387	
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	

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



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VINIFICATION

Long maceration (over 10 days) to obtain a good ageing wine, “bled” before going into fermentation to increase the solid proportion
in maceration, thermoregulated fermentation at 22°C (+/- 0.5°C), 2 or 3 years in vats before being bottled,
malolactic fermentation encouraged.

VARIETALS

Pinot Noir 100%

12.0% % VOL.

TECHNICAL DATA

Production volume: 3 000 bottles

Age of vines: > 35 years years old

SERVING

Uncork one hour before tasting. Serve at cellar temperature.

TASTING



Aspect : red, quite strong colour. - Bouquet : very ripe red fruits, slightly woody despite the absence of a cask. - Palate : clean, rich, both lively and full, fine tannins present yet discreet.

FOOD PAIRINGS

Fromage frais (i.e fresh slabs), soft cheese with flowery rind like Brie and Camembert - Fish with red wine, fish with parsley - Raw meat, pâtés, meat with sauce, meat terrines, organ meats, cooked and cured meats, poultry with sauce, grilled meat, pork. Desserts with fruit base.

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