

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874



## Grande Réserve - Grand Cru

Champagne Grand cru, Héritage familial - Brut - Blanc, Sparkling Wine

*This is a Champagne for all occasions, from "tea time" to dawn. It can be served as an aperitif, accompany grilled fish and even poultry dishes in sauce.*

*Characters: small fruits, black currant, cherry, almond roasted, almond, nutty.*

*Exists in half bottle and magnum.*

### THE WINE

Picked by hand, with selective screening on the bunch. 2/3 Pinot Noir for its personality, its roundness and the typical terroir character and 1/3 Chardonnay for its freshness and its lasting properties.

### 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 returns 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.



Bottle style					item code			Bottle UPC			Case UPC
Champenoise verte allégée					EBBGR			35237000000028			35237000000066
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 - 37.5 cl - 150 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

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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### 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. 2/3 Pinot Noir for its personality, its roundness and the typical terroir character and 1/3 Chardonnay for its freshness and its lasting properties. Stock nearly 4 years. Dosage: 6 grams per litre.

### VARIETALS

Pinot noir 66%, Chardonnay 33%

### SPECIFICATIONS

Alcohol content: 12.5% vol.

### SPECIFICATIONS

Age of vines: > 35 years ans  
Production volume: 40 000 bottles

### SERVING

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

### TASTING NOTES

Aspect: fine, lively bubbles, golden colour. - Bouquet: intense, dried fruits, cooked apple, small red fruits. - Palate: lively, direct attack, good balance and lingering taste in the mouth. - Full-bodied.

### FOOD PAIRING

Smoked fish, fish with cream, grilled fish, fish terrines, fish in foil parcels, marinated fish, raw fish - Grilled shellfish, cassolette of shellfishes.



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