



Blanc de Noirs - Grand Cru Bouzy - Brut

AOC Champagne Grand Cru Bouzy, Champagne, France

This pure Pinot Noir from Bouzy perfectly expresses this grape variety on a unique chalk soil.

Perfectly aged, it has acquired great complexity while preserving its fruitiness. to accompany meals, for example roast beef or wild poultry.

PRESENTATION

Picked by hand, with selective screening on the bunch. 100% Pinot Noir from the freshest vintages selected to express the fruit of the vine variety and the potent expression of the Bouzy region, while preserving its finesse and keeping it light.

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.

LOCATION

Grand Cru from terroirs of BOUZY



Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Champenoise verte allégée						75 cl	EBBN	3523700000424		3523700000462	
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

Champagne Barnaut
2 rue Gambetta, 51150 Bouzy
Tel. +33 326 570 154 - contact@champagne-barnaut.fr
www.champagne-barnaut-bouzy.com  

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



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.

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

Winemaking : Picked by hand, with selective screening on the bunch. 100% Pinot Noir for the typical expression of the grape variety on this specific terroir. lasting properties.

Stock in vats and bottles about 5 years.

Dosage: 6 grams per litre.

VARIETAL

Pinot Noir 100%

12.5% VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 18 000 hL

Age of vines: > 35 ans years old

Dosage: 6 g/l

SERVING

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

TASTING

Aspect: deep golden colour, fine creamy mousse.

Bouquet: spices, wheat, flowers, plums and white fruits.

Palate: fresh attack, well-rounded, long, structured, potent,

Fruity and well-balanced.

FOOD PAIRINGS

Fish with red wine, smoked fish, fish with cream, grilled fish, fish with parsley, fish terrines, fish with sauce, fish in foil parcels, marinated fish, raw fish

Raw meat, pâtés, roast meat, meat terrines, foie gras, cooked and cured meats, grilled meat, smoked meat, pork, poultry

Stuffed shellfish, grilled shellfish, shrimps and prawns, cassiolette of shellfish, fresh shellfish

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Champenoise verte allégée					75 cl		EBBN		3523700000424		3523700000462	
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	

2/2

