





With this exceptional vineyard, we want to express our extraordinary terroir, naturally and simply, without artifice or fads.

Each plot is tended with the greatest respect for nature.
In our cellars, our family cradle, each bottle is aged for several years to perpetuate the history of one of the first winemakers to produce his own champagnes.

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Since 1874, the story of a Champagne growers family:

In 1873, Edmond BARNAUT, winegrower and broker-pressurer, married Apolline GODMÉ-BARANCOURT, a descendant of a very old family of Bouzy winegrowers.

The following year, they produced their first cuvée and created their own Champagne brand.

Since then, in the silence and coolness of the original cellars, the mystery of Champagne's birth has unfolded.

Since that time, in the silence and the freshness of the original cellars, the mystery of the birth of Champagne has taken place.

In this family cradle where each bottle matures for several years, we immerse ourselves in the philosophy of the generations that have followed one another based on their practices, relying on current knowledge and techniques, with curiosity and quest for perfection.

The transmission of know-how:

First of all, there's the vine, the liana that you have to learn to tame so that its fruit brings joy, refinement and conviviality.

Since time immemorial, civilizations and religions have associated the vine with the tree of life.

Grapes symbolize abundance and the pleasure of the senses, while wine represents blood, sharing and life.

To reveal this mystique, the winemaker must acquire knowledge with wisdom and humility:

It's necessary to learn about soils and climate to offer the vine the cocoon in which it will flourish.

Then there's the wine, a concentrate of mysteries and alchemy. You have to observe it to understand its birth and evolution. You have to watch it to act justly and add your own paste to that of Nature.

But finally, what a joy it is to share the fruit of so much effort and patience with those who know how to appreciate it simply, sincerely, amicably and joyfully!





In the vineyard

We are working towards a more present agroecology every day, and we are certified as Sustainable Viticulture in Champagne and High Environmental Value in:

- Promoting the functionalities offered by ecosystems (soil fertility, stimulation of vine-protective fauna, natural grass cover promoting soil life with exclusively organic amendments and composts, permanent grassland plots, etc.),
- Aiming to reduce pressures on the environment (use of natural supplements to limit the quantities of plant health inputs including plant extracts, reduction of tractor passes),
- Promoting diversity in production systems (planting of shrub hedges of local species, use of sexual confusion against grape pests instead of insecticides),
- Working the soil under the rows and mowing the grass between the rows to maintain spontaneous flora adapted to the soils and microclimate of the different plots.
- Hand-working the vine qualitatively to achieve harmonious and airy foliar development.
- Protecting the vineyard in a reasoned manner by monitoring the evolution of risks at the plot level using a modeling tool integrating the vegetative stage of the vine and meteorology to intervene only when necessary.
- Maintaining old vines and controlling vigor to preserve genetic heritage and obtain richer grapes that are more expressive of the terroir.
- Harvesting manually at the pace of ripeness with careful sorting to obtain perfectly ripe and healthy grapes.

In the cave

The winemaking and aging processes aim to enhance the expression of the grape on its terroir by:

- Gentle pressing adapted to the harvested volumes to obtain clear and expressive musts.
- Settling within a few hours by flotation to avoid the infusion time of undesirable elements and oxidation from traditional settling.
- Fermentations at 18°C to develop the finest aromas with naturally selected yeasts for the best expression of champagne type.
- Malolactic fermentation for a broader and richer aromatic profile, and also to limit sulfur usage during tank storage.
- Aging on fine lees in tanks allowing for initial yeast autolysis while awaiting further aging on racks in the cellar.
- Late bottling when the wines are matured, influenced by seasonal changes.
- Crafting perpetual blends composed of at least 50% reserve wines.
- Rotating cellar storage on racks and points for a minimum of 4 to 6 years depending on the cuvées for complete and complex expression of grape varieties and terroirs.
- Disgorging 6 months to a year before shipping with low dosage (or no dosage) to maintain wine balance.





Sustainable Initiatives

By investing in environmental preservation and the future with, among other things:

- Stainless steel fermentation tanks with a "bright annealed" finish inside and out to minimize the use of cleaning products and rinsing water.
- A geothermally regulated cellar with misting, eliminating the need for energy-consuming air conditioning.
- Wine cellars equipped with photovoltaic panels to produce electricity equivalent to consumption.
- Participation in collective treatment of winery effluents.

