



Vintage 2011 - Grand Cru Bouzy

Champagne Grand Cru Bouzy,

This is the Champagne for special occasions, to share with a few privileged amateurs, the palate clean and free of any other food. Perfect now, it will age beautifully to provide a rich, succulent wine.

PRESENTATION

Picked by hand, with selective screening on the bunch. Half Pinot Noir for its personality, its roundness and the typical terroir character and half Chardonnay for its freshness and particularly its lasting properties. The selection is made as a priority from low-yield vines to achieve an accurate regional quality. Dosage: 6 grams per litre.

THE VINTAGE

The ripening of the grapes took place this year under real summer conditions that Champagne had not known since the summer of 2003.

Hot, dry and very sunny weather accompanies the veraison during the second half of August.

The rainy interlude at the beginning of September will mainly result in a magnification of the grapes before the first shots of secateurs.

The return of a summer time from September 5 allowed the grapes to complete its maturation in optimal conditions.



We will remember the 2009 harvest as a vintage with an irreproachable health quality with almost no trace of botrytis.

LOCATION

Grand Cru from terroirs of BOUZY, AMBONNAY et LOUVOIS

Type of bottle					Volume (ml)			item code		Bottle barcode	Case barcode
Champenoise verte allégée					75 cl			EBMIL04		35237000000264	35237000000301
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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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.

WINEMAKING

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VARIETALS

Chardonnay 50%, Pinot Noir 50%

12.5% % VOL.

TECHNICAL DATA

Production volume: 3 600 bottles

Age of vines: > 35 years old

SERVING

Serving temperature: 12 ° C - Potential: now to 5 years

TASTING

Aspect : fine bubbles, persistent mousse, bright golden colour. - Bouquet: initially discreet, its finesse expands into floral

notes, hay and fern, ending with morello cherry. Slightly honeyed. - Palate : clean, lively attack, well-balanced, with a lingering taste worthy of the greatest crus.

FOOD PAIRINGS

Fish with cream, fish terrines, raw fish - Shellfishes, grilled shellfish, seafood, shellfish in sauce, shrimps and prawns, cassiolette of shellfish, fresh shellfish.

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