





## Blanc de Blancs - Eclat de Chardonnay - Brut

AOC Champagne, Champagne, France

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



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*This original blend 100 % Chardonnay from Bouzy for the structure and the presence, and from the Marne Valley for the freshness and vivacity, offers a gourmand and fresh wine. Lively in mouth and subtle in nose, it offers a good balance of a beautiful Champagne of spirit.*

## THE VINTAGE

Only Chardonnay, blend of years.

The blended quantity of wine represents the double of the bottled volume. The remaining part is kept in vat to be the base for the next year blend.

That is why year after year you will find back this taste perfectly reproduced which characterises this cuvée.

## LOCATION

Bouzy (Grand Cru of « Montagne de Reims ») and Brasles (« Vallée de la Marne »)

## TERROIR

Bouzy is a village of "Grande Montagne de Reims", especially of the "Côte des Noirs" because stronghold of Pinot Noir with a subsoil of full chalk and a clayey-limestone soil.

Brasles is a highly sloping hill overlooking the Marne river, with harder limestone subsoils and clay-loam soils.

On these slopes, vine grows on soils composed by fragments of millstones, pebbles and sand mixed with clays of decalcification of millstones, resulting of erosion.

It is well suited to the Champagne wine. Light colored, it provides during the day a beneficial reflection of warmth and light to the vine. Rather thin, it is conducive to quality.

A few hundred millions years ago deposited by the seas of the end of the Mesozoic era, the chalk of Cretaceous can go down to 200 meters deep. It absorbs heat and returns it. It is the same with water to regulate the absorption by the vines which plunge the roots up to 3-4 meters deep.

The climate is generally like the Parisian Basin, generally with mild winters, uncertain springs, 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

Traditional pressing, the juices are divided in 4 or 5 fractions.



Differentiation of the young and old vine, fermentation thermoregulation to 18°C, conservation on fermentation lees, Malolactic degradation wanted.

Reserve in vat and bottles about 7 years

Dosage 6 g/l.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Champenoise blanche allégée					75 cl		EBBB		3523700000622		3523700000639	
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	1.6	10.23	833	32.5	8.5	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm	

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## VARIETALS

Chardonnay 100%

## 12.5 % VOL.

GM: This product does not contain any GMOs or elements derived from GMOs  
Contains sulphites. Does not contain egg or egg products.  
Does not contain milk or milk-based products.

## TECHNICAL DATA

Production volume: 3000 bottles  
Age of vines: > 35 years years old  
Dosage: 6 g/l

## SERVING

Serving temperature: 13°C  
Potential: 2/4 years

## TASTING



Aspect: pale yellow adorned by golden glints. Fine bubbles.  
Bouquet: fresh and pleasant in foreground with pronounced citrus fruit notes (lemon and pomelo), menthol and fennel and in a second time you can smell white fruits (peach, pear) and a touch of ginger.  
Palate: full-bodied with a nice freshness, lenght in mouth.  
Generally, a fresh and gourmand wine, brightning now, it can also reserve good surprises by aging.

## FOOD PAIRINGS

Apéritif de petits fours riches en goûts et en épices.  
Tous les produits de la mer, sole grillée, turbot sauce hollandaise, saumon et flétan fumé  
Plateau de coquillages.  
Crustacés sous toutes les formes.

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