



Authentique Rosé - Grand Cru Bouzy - Brut

AOC Champagne Grand Cru Bouzy, Champagne, France

To be served only with a meal which it will accompany all the way through. It can even be ventured with a cheese board of strong tasting cheeses.

PRESENTATION

Picked by hand, with selective screening on the bunch. It is "Authentic" as its base is composed of wine derived from maceration, either from Bouzy Rouge "saignée" (bleeding to improve the liquid/solid ratio), or from the maceration of years when the Champagne slopes were not worked (unlike the Rosés blended from a white base tinted with a red Champagne wine).

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 only Bouzy terroir



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Champenoise verte allégée					75 cl		EBBRS		3523700000189		3523700000226
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

Picked by hand, with selective screening on the bunch. It is "Authentic" as its base is composed of wine derived from maceration, either from Bouzy Rouge "saignée" (bleeding to

improve the liquid/solid ratio), or from the maceration of years when the Champagne slopes were not worked (unlike the Rosés blended from a white base tinted with a red

Champagne wine). This Pinot Noir base is completed with 10% to 15% of very lively Chardonnay, in order to give it finesse and lasting properties.

Stock in vats and bottles about 5 years.

Dosage: 6 grams per litre.

VARIETALS

Pinot Noir 85%, Chardonnay 15%

12.5% VOL.

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

TECHNICAL DATA

Production volume: 15 000 bottles

Age of vines: > 35 years old

Dosage: 6 g/l

SERVING

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

TASTING

Aspect : deep, strong ruby-red, with a very evident mousse resulting from the wealth of substances from the maceration

Bouquet : very fruity, crystallised red fruits, redcurrant and raspberry, blood orange, grapefruit

Palate : round, supple, long and potent

FOOD PAIRINGS

Smoked fish

Pâtés, meat terrines, poultry in sauce,

Poultry,

Raw and smoked meats,

Pressed or soft cheeses, bloomy crust, fresh goat cheese.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Champenoise verte allégée					75 cl		EBBRS		352370000189		3523700000226
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

