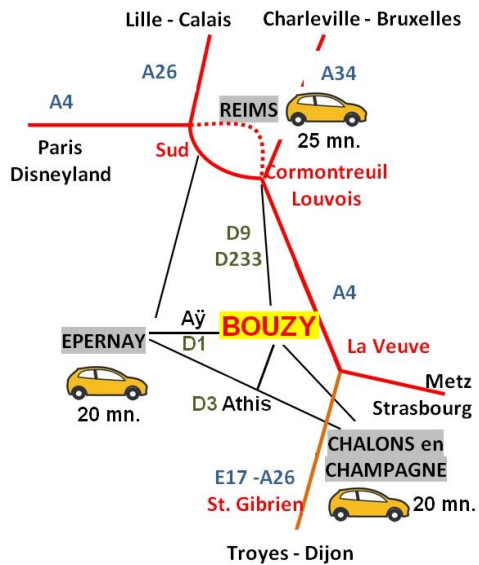


	Monday to Friday	Saturday
January to April	10h30 – 12h30 14h00 – 17h30	Closed
May to december	10h30 – 12h30 14h00 – 17h30	10h30 – 12h30 13h30 – 17h30

Close on Sundays, public holidays, December 23th to January 8th, the 3 last weeks of August.



GPS Latitude: 49.07847 - Longitude: 4.14555

1 place André Collard – 51150 BOUZY

+33 326 570 154 - +33 326 570 997

contact@champagne-barnaut.fr

www.champagne-barnaut.com



In 1874, **Edmond BARNAUT** married the descendent of a long-established family of wine growers from the village of Bouzy, Appoline GODMÉ-BARANCOURT, and created his own brand of champagne

In this family cradle, where the wine ages for several years in each bottle, we come to steep ourselves in the philosophy of our forebears. Based on their practices, but making good use of modern knowledge and techniques, curiosity and the quest for perfection lead us to imagine and to progress.



Edmond Barnaut vers 1880

An approach driven by the search for the knowledge, rigor, intuition, observation and understanding which have inspired generations.

CHAMPAGNE

Barnaut

à Bouzy

Depuis 1874

CREATORS OF CHAMPAGNE

SINCE 1874

BARNAUT IS ALSO A STORE



Family SECONDÉ does not just ride the waves of favorable evoked by food critics for many years, for the production of the family vineyard.

In this very well known village on the "Route du Champagne", it transformed a traditional grocery store into a "boutique" as it existed at BOUZY, last century.



You will find over 400 items including products made by craftsmen such as snails regional fine wines, champagne vinegars Clovis, terrines, and also the famous Biscuits Roses de Reims or other of the famous house croquignolles Fossier, and items than wine shops and tableware, and other souvenirs.



DIVERSITY OF A TERROIR

Philip SECONDE, passionate about vineyards and wine making enthusiast has set a challenge to express the diversity of the terroir, its soils, its configuration, its exhibitions.

Adapting a cultivation mode of the vine impacting as little as possible on the environment, he elaborates seven cuvées of Champagne, including six Grand Cru classified, and two wines Coteaux Champenois: the famous Bouzy Rouge and the only Bouzy Rosé.

CHAMPAGNES

Cuvée Edmond Vintage Brut



In the first flush of youth, this wine can mark exceptional occasions. After a few years, it will accompany cooked seafood and poultry very well.

Millésime Grand Cru



Brut

This is the Champagne for special occasions, to share with a few privileged enthusiasts, the palate clean and free of any other food.

Sélection

Brut Nature Grand Cru



Pure, potent, it is definitely a wine for the enlightened enthusiast. It is drunk on a clean palate, before the meal. It brings out the marine flavors of seafood and shellfish, particularly as they will be highly iodized. For a light aperitive.

Grande Réserve

Grand Cru



Brut

This is a Champagne for all occasions, from "tea time" to dawn. It can be served as an aperitif, accompany grilled fish and even poultry dishes in sauce.

Blanc de Noir

Grand Cru

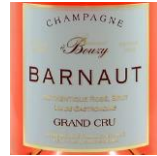


Brut

Perfect to accompany a meal, for instance roast beef or wild poultry. For an appetizer buffet.

Authentique Rosé

Grand Cru



Brut

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.

Cuvée Douceur

Grand Cru

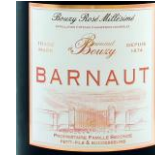


Sec

Originally developed to satisfy the tradition for Champagne at the end of a meal, with red fruit desserts (figs, pears, small red fruits), this Cuvée is also perfectly at home with foie gras, to start a festive meal with a light touch.

COTEAUX CHAMPENOIS

Clos Barnaut Rosé



In his youth, this wine will mark the special moments. After some years he accompanied well cooked seafood and poultry.

Bouzy Rouge



Roguish with a good snack of delicatessen, bourgeois accompanying all kinds of game, it will be refined and eccentric with a red fruit tart, with which it will share a common vivacity and flavors.

To begin with, there is the Vine...

this liana which must be mastered, so that its fruit can bring men happiness, refinement and conviviality. We must know the vine well if we are to tame and control it. We must ensure its protection and respect its environment, observe and understand nature the soils and the climate to act wisely and successfully on this plant, for it takes good grapes to make a good wine.

Above all, Champagne is a wine.

It must be complete, pleasant, subtle and harmonious. It must fill you with emotions, invade you, transport you, make you dream,

provoke spontaneity and suggest contemplation. It is above all a reflection of the personality of the man who made it, and of a philosophy: the search for perfection.



During the harvest, the grapes must be separated, proportioned, the different origins must be split

up and made into wine separately. Subsequently, it is the assembly of a final blend out of this huge palette of different bases which will create all the nuances and subtleties of the wine.

Then, time must be left to do its work, so that in these large tanks and then in the bottles, the mysterious alchemy of wine can run its course.

