

CHAMPAGNE
CUVÉE EDMOND VINTAGE
BRUT



The wine

Picked by hand, with selective screening on the bunch. 40% Pinot Noir for its personality and roundness + 40% Chardonnay for its freshness and finesse + 20% Pinot Meunier for its crisp fruit. Dosage: 6 grams per litre.

Tasting

Aspect: pale gold, fine bubbles and

steady mousse forming an attractive cordon.

Bouquet: lovely aromatic palette of red fruits, citrus fruits and very fine exotic fruits.

Palate: lively attack, warm, long, persistent and well-structured taste in the mouth.

Where and when

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.

CHAMPAGNE
MILLÉSIME GRAND CRU
BRUT



The Wine

Picked by hand, with selective screening on the bunch. Half Pinot Noir for its personality, its roundness and 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.

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.

Where and when

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

CHAMPAGNE
SÉLECTION GRAND CRU
BRUT NATURE



The wine

Picked by hand, with selective screening on the bunch. 90% Pinot Noir from the most adaptable vintages, with the roundness that avoids the need for any dosage, and 10% Chardonnay for a hint of youth that will prevent heaviness. No dosage.

Tasting

Aspect: amber-gold, the bubbles

are evident, steady and not too exuberant.

Bouquet: complex, crystallised fruits and spices, a hint of brioche, very dense.

Palate: a wine that is both full-bodied and lively, strong vinosity typical of the Bouzy region. Lingers in the mouth expressively.

Where and when

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 flavours of seafood and shellfish, particularly as they will be highly iodized.

CHAMPAGNE
GRANDE RÉSERVE
GRAND CRU
BRUT



The wine

Picked by hand, with selective screening on the bunch. 2/3 Pinot Noir for its personality, its roundness and the typical terroir character and 1/3 Chardonnay for its freshness and its lasting properties. Stock in vats and cellars: approximately 5 years. Dosage: 6 grams per litre.

Tasting

Aspect: fine, lively bubbles, golden color.

Bouquet: intense, dried fruits, cooked apple, small red fruits.

Palate: lively, direct attack, good balance and lingering taste in the mouth. Full-bodied.

Where and when

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.

*Barnaut
à Bouzy*

**CHAMPAGNE
BLANC DE NOIRS
GRAND CRU
BRUT**



The wine

Picked by hand, with selective screening on the bunch. 100% Pinot Noir from the freshest vintages selected to express the fruit of the vine variety and the potent expression of the Bouzy region, while preserving its finesse and keeping it light. Stock in vats and cellars: approximately 3.5 years. Dosage: 6 grams per litre.

Tasting

Aspect: deep golden colour, fine creamy mousse.

Bouquet: spices, wheat, flowers, plums and white fruits.

Palate: fresh attack, well-rounded, long, structured, potent, fruity and well-balanced.

Where and when

Perfect to accompany a meal, for instance roast beef or wild poultry.

**CHAMPAGNE
AUTHENTIQUE ROSÉ
GRAND CRU
BRUT**



The Wine

Picked by hand, with selective screening on the bunch. It is "Authentic" as its base is composed of wine derived from maceration, (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. . Dosage: 6 grams per litre.

Tasting

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

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

Palate: round, supple, long and potent.

Where and when

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.

**CHAMPAGNE
CUVÉE DOUCEUR
GRAND CRU
BRUT**



The wine

Picked by hand, with selective screening on the bunch. $\frac{3}{4}$ Pinot Noir for its structure and its fruit and $\frac{1}{4}$ Chardonnay for its liveliness. Stock in vats and cellars: approximately 3 years. Dosage: 20 grams per litre of a solution specially developed to preserve the complex balance.

Tasting

Aspect: fine, lively bubbles, expressive mousse, brilliant golden colour.

Bouquet: small red fruits, notes of honey and wax.

Palate: fresh attack, round, silky, perfectly balanced between sweetness and acidity.

Where and when

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.

**BOUZY ROUGE
Coteau Champenois**



The Wine

Picked by hand from the vines halfway up the slopes, over 20 years old, the sunniest years. Search for the greatest maturity. Selective screening on the bunch. Made entirely from Pinot Noir. Long maceration (over 10 days) to obtain a good ageing wine, "bled" before going into fermentation to increase the solid proportion in maceration.

Tasting

Aspect: red, quite strong colour.

Bouquet: very ripe red fruits, slightly woody despite the absence of a cask.

Palate: clean, rich, both lively and full, fine tannins present yet discreet.

Where and when

Very typical of the region, its development makes it a "Bouzy that will improve with age". 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 flavours.

*Barnaut
à Bouzy*