




BARNAUT GRAND CRU SÉLECTION BRUT NATURE NV

certified sustainable (HVE)

Philippe Secondé manages the artisan house of Barnaut in Bouzy, a village long famous for distinctly full-bodied Champagne on the southern flank of the Reims Mountain. In 1874, his forefather Edmond Barnaut dug a cellar 15 meters straight down into the chalk to make and age wine from his own grapes—one of the first to break the ranks of the *grandes marques*. The domaine farms 32 parcels on 28 acres of vines on Bouzy’s foothills and makes a range of Grand Cru Champagnes acclaimed for density and depth.

VINEYARD

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- Site:** Almost entirely from parcels in Bouzy on the south-facing slope of the Montagne de Reims, plus a small parcel each in neighboring Ambonnay and Louvois.
- Soil:** Champagne’s famous campanian chalk with little topsoil.
- Vines:** Mature: averaging 45 years of age. No herbicides (only light plowing) or pesticides; organic composts; minimal fungicides. Certified HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne).
- Varieties:** From the domaine’s ripest Pinot Noir (85-90%) with a bit of Chardonnay for lift.

CELLAR

- Vinification & Aging:** Fruit sorted on a vibrating sorting table and then pressed with a state-of-the-art pneumatic press and exposed to oxygen to allow for potentially oxidative elements to fall out—sulfur additions consequently reduced. Parcels vinified individually in stainless steel with indigenous yeast. Undergoes malolactic fermentation. Reserve wine added.
- Dosage:** Zero dosage.
- Production:** Only 250 cases.
- Profile:** A richly vinous cuvée of beautiful maturity and energy.
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