

Champagne Barnaut Bouzy



The Wines

- *Le Chemin des Goësses NV*: Chardonnay with Pinot Noir. From two parcels Guillaume inherited from his grandfathers. One is Remise du Chemin de Louvois, a quarter of an acre in Tauxières-Muty co-planted to Chardonnay and Pinot Noir (vine by vine, not by row); the other is Les Vignes Goësses, 1.7 acres in Tours-sur-Marne planted to Chardonnay. Both are ranked premier cru. Guillaume co-ferments the grapes, ages the wine four and a half years on the lees, and bottles it with 3 grams of dosage. Production is between 1,500-2,000 bottles.
- *Grande Réserve Brut NV*: This is the original cuvée, a blend of two-thirds Pinot Noir and one-third Chardonnay; its reserve wine comes from the perpetual cuvée first began by Edmond Barnaut in 1874 that has been drawn from and replenished every year since. As with all of his wines, Philippe looks to avoid heaviness while harnessing the inherent density and depth of fruit that Bouzy offers. The Grande Réserve represents 65% of the annual production. Dosage averages 6 g/l with a yearly production of 5,000 cases.
- *Blanc de Noirs Brut NV*: Philippe first made this Pinot Noir wine in 1995 and quickly gained a reputation for burnishing the finesse in what is, given the grape and the terroir, an innately large-scale wine. His rendition stands in contrast to the single vineyard Blanc de Noirs made by his friend Francis Egly of Egly-Ouriet in Ambonnay, a contemporary who is also well known for this class of wine but whose style emphasizes the power and weight of the area's Pinot Noir. The dosage averages 6 g/l with a yearly production of 1,650 cases.
- *Grand Cru Sélection Brut Nature NV*: From his ripest Pinot Noir (85-90%) with a bit of Chardonnay for lift; given no dosage at disgorgement. Production averages around 250 cases a year.
- *Rosé Authentique Brut NV*: *Saignée* method rosé from Pinot Noir, with 10-15% Bouzy Chardonnay added for freshness. Powerfully and deliciously marked by Pinot Noir, this is a rosé Champagne made unapologetically for the table. It spends 18 months on the lees before disgorgement, the shortest length of time *chez* Barnaut in order to keep freshness at the forefront. The dosage averages 6 g/l with a yearly production of 1,250 cases.
- *Vintage, Empreinte d'une Vendange*: Made only in the great years, this is a blend of roughly equal parts Chardonnay and Pinot Noir. The dosage averages 6 g/l.