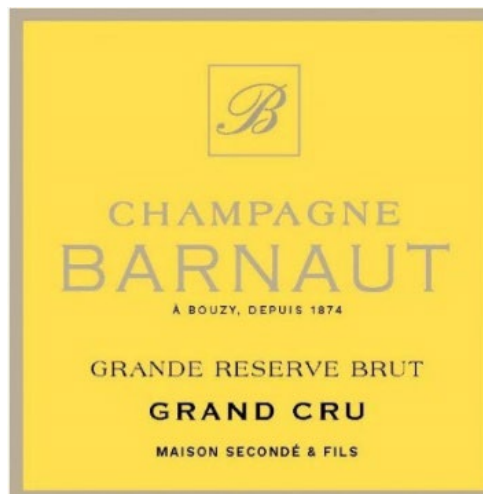


Champagne Barnaut

Bouzy



Grande Réserve Brut Grand Cru NV

Philippe Secondé's current release of his Grande Réserve non-vintage Brut is from the base year of 2021 and was disgorged in December of 2024. It is made from its customary cépages of two-thirds pinot noir and one-third chardonnay, with the vins clairs fermented and raised in stainless steel and going through full malolactic fermentation. The wine was finished with a dosage of six grams per liter. The wine delivers a refined bouquet of apple, nectarine, fresh-baked bread, a fine base of chalky soil tones, dried flowers and a smoky topnote. On the palate the wine is crisp, deep and full-bodied, with a fine core, lovely soil undertow, elegant mousse and a long, complex and very well balanced finish. As is always the case with this cuvée, the wine is drinking very well now and will be even better with some bottle age. 2026-2045+.

91 pts- John Gilman, View from the Cellar, May-June 2026

Edmond Barnaut was one of the first grower-producers in the Champagne region, starting the winery in Bouzy in 1874. The estate's original bottling, made with two-thirds Pinot Noir and one-third Chardonnay, is still made today under the Grande Réserve label — using a reserve wine that's been drawn from and replenished since its conception. Aromas of preserved lemons, yellow apples, and camembert float out of the glass and the rich, creamy finish lingers on the palate.

93 pts- Hannah Staab, Vinepair, December 2024