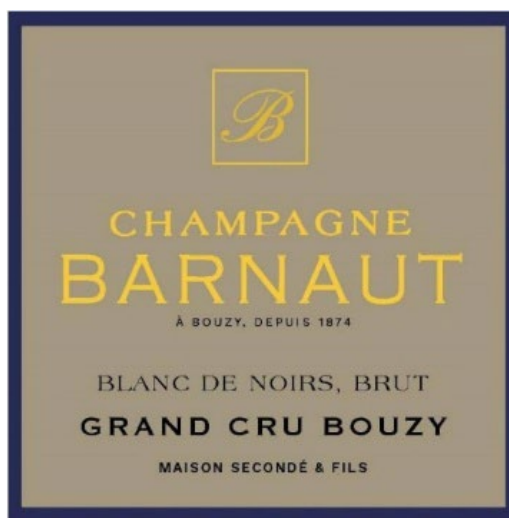


Champagne Barnaut

Bouzy



Blanc de Noirs Brut Grand Cru NV

The new release of Champagne Barnaut's "Grand Cru" Blanc de Noirs non-vintage Brut is from the base year of 2018 and is composed entirely from Bouzy pinot noir. Fifty percent of the blend is reserve wines from Philippe Secondé, with the wine having been disgorged in February of 2024 and finished with a dosage of six grams per liter. The wine offers up a deep and complex bouquet of apple, nectarine, fresh-baked bread, hazelnut, a fine base of chalky soil tones and a smoky topnote. On the palate the wine is crisp, focused and full-bodied, with a fine core of fruit, excellent soil undertow and grip, lovely acids, elegant mousse and impeccable balance on the long, complex and wide open finish. Fine juice. 2026-2045.

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

The NV Champagne Grand Cru Bouzy Blanc De Noirs Brut reveals a golden/copper color and is another fleshy offering from winemaker Philippe Secondé, opening to ripe and perfumed aromas of freshly baked croissants, orange marmalade, golden plums, and honeycomb. It fills the palate with a pillowing mousse and a well-balanced and broad finish and retains a ripe core of acidity. This is a strong showing to enjoy now or over the next 5-6 years. Disgorged in October 2022.

91 pts, Audrey Frick, jebdunnuck.com, December 2024