

CHAMPAGNE BARNAUT

BOUZY



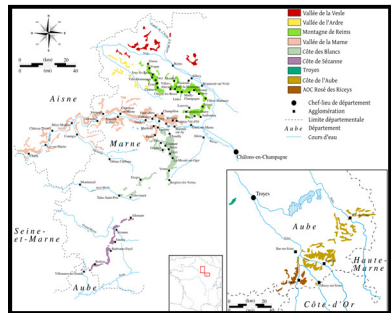
Edmond Barnaut was one of the first pioneers in Champagne to create his own brand outside of the controlling centers of Epernay and Reims. In 1874 he set up shop in Bouzy, where he owned vines and where he married an heiress to additional vineyards in the village.

Cellars were dug as deep as 15 meters underground, and the first cuvée of 2/3 Pinot Noir and 1/3 Chardonnay was launched. It's still made today as the Grande Réserve label, with reserve wine coming from a solera begun by Edmond himself and maintained through five generations of Barnauts.

Philippe Secondé is the current descendant. After earning a degree in enology, he took over the family firm in 1985 and went on to significantly increase the house's vineyards, modernize its cellar, expand production, and move its viticulture footing to the quasi-organic lutte raisonnée structure (plowing between rows, using only organic composts, and minimalizing fungicide applications). Today Champagne Barnaut farms 30 acres in the grand cru vineyards of Bouzy and 13 acres in the Marne Valley.

Bouzy is perhaps the most revered grand cru village in the Montagne de Reims. Barnaut's vineyards are composed of 12% Chardonnay and 88% Pinot Noir, and are divided into 22 parcels. All fruit is selected on a sorting table. All the cuvées undergo malolactic in stainless steel, and fifty percent of each year's crop is saved as reserve wine. The white non-vintage spends at least 24 months on the lees before being disgorged, and three months before going to market. The vintage wine spends around three years on the lees.

With its sister village of Ambonnay, Bouzy lays claim to having the finest vineyard sites for Pinot Noir in Champagne. Its 833 acres of vines grow up the rolling foothills of the Montagne de Reims and face due south, ensuring the best possibility for ripening every year (Ambonnay's vineyards, following the mountain, begin the turn to the southeast, thus on paper anyway have the potential for more elegance). The result is Champagne's richest and fullest-bodied wines.



GROWER CHAMPAGNE

Récoltants-Manipulants (RM) are growers, individuals or companies that rely solely on their own fruit, from their own vineyards. Only those who vinify and market their own wines can count themselves true récoltants-manipulants. More and more growers are divorcing themselves from contracts with their buyers to produce wines under their own label giving us a glance into the regionality of Champagne. Today, the RM Champagnes are some of the most exciting and innovative sources of wine in the region!



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