

# Barnaut Gr Cru Grand Reserve

## THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Bouzy

CEPAGE: 66% Pinot Noir, 34% Chardonnay

ALCOHOL BY VOLUME: 12.5%

ANNUAL PRODUCTION: 5,000 cases

## THE STORY

Edmond Barnaut was one of the first pioneers in Champagne to create his own brand outside of the controlling centers-of-power of Epernay and Reims. In 1874 he set up shop in Bouzy, where he owned vines and where he married Appoline Godmé- Barancourt, heir to additional vineyards in the village. Cellars were dug as deep as 15 meters underground, and the first cuvee, made of two-thirds Pinot Noir and one-third Chardonnay, was launched. That wine is still made today under the Grande Réserve label, with its reserve wine coming from a perpetual cuvée begun by Edmond himself and maintained through five generations of Barnaut descendants.

## THE SELLING POINTS

**AWARDS:** 93pts Vinepair, Best Champagnes for 2024, 91pts WE

**PAIRINGS:** Enjoy as an aperitif or with grilled fish or chicken

