

# Barnaut

## Gr Cru Blanc de Noirs

### THE FACTS

COUNTRY: France  
REGION: Champagne  
APPELLATION: Bouzy  
CEPAGE: 100% Pinot Noir  
AGING: Avg 4 years on the lees  
ANNUAL PRODUCTION: 1,650cs

### 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 ADJECTIVES

OVERALL: Beautiful & Resonant  
AROMAS / FLAVORS: Red fruits, floral herbs, brioche  
MOUTHFEEL: Textural & Full

### THE SELLING POINTS

AWARDS: 93pts Vinous

