

Barnaut

Rose Authentique

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Bouzy

CEPAGE: 85% Pinot Noir, 15% Chardonnay

ALCOHOL BY VOLUME: 12.5%

AGING: 18mo on the lees

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: Rich & Structured

AROMAS / FLAVORS: Red-currant freshness, baking spice, anise

MOUTHFEEL: Dense & Ripe

THE SELLING POINTS

AWARDS: 94pts Vinepair, Best Champagnes for 2024, 90pts WS

SUSTAINABILITY: Certified Organic, Certified Sustainable

