

Champagne Barnaut Bouzy



Authentique Rosé Brut Vin de Gastronomie Grand Cru NV

The new release of Barnaut “Authentique” non-vintage Brut Rosé was disgorged in June of 2018 and is from the base year of 2015. The wine is made by the saignée method and is composed of a blend of eighty percent pinot noir and twenty percent chardonnay, with all of the fruit grown in the grand cru village of Bouzy. It was finished with a dosage around six grams per liter and offers up a deeper, salmon color and a lovely, gently vinous nose of blood orange, rhubarb, beautiful soil tones, a nice touch of spice and a smoky topnote. On the palate the wine is crisp, full-bodied, complex and rock solid at the core, with good mineral drive, frothy mousse and lovely length and grip on the zesty finish. This is made to drink throughout the meal and is really a fine example.

91 points-John Gilman, A View from the Cellar #81, May-June 2019

Disgorged in July 2017, the latest rendition of the NV Brut Rosé Grand Cru unfurls in the glass with aromas of smoky blood orange, rose petals and raspberries. On the palate, it's full-bodied, broad and vinous, with a pinpoint mousse, ripe acids and a deep, fleshy core of fruit. This is a gourmand, characterful wine that will work well at the table. It's a rosé de saignée that incorporates a small proportion of Chardonnay.

92 points-William Kelley, The Wine Advocate, April 2019

(disgorged 5 October 2015). Relatively deeply colored in the context of the genre. The nose is mildly fruity yet there is ample yeast and despite the overt fruitiness the aromas are by no means simple or one-dimensional. Consistent with the color there is good richness, volume and mid-palate density to the delicious and rather round flavors that are shaped by a medium firm mousse, all wrapped in an off-dry finish that possesses solid if not better depth.

91/now-Allen Meadows, Burghound #66, 2nd Quarter 2017