



IPO WINES

2004 Paul Bara Blanc de Noirs Brut Grand Cru "Annonciade"

IMPORTED BY Kermit Lynch

COUNTRY
France

REGION
Champagne

APPELLATION
Bouzy

SOIL TYPE
clay, limestone

VARIETAL(S)
100% Pinot Noir

FARMING
Sustainable

WINEMAKER
Chantale Bara

ABOUT THE PRODUCER

The Montagne de Reims boasts some of the best Pinot Noir in the region, and Bouzy is its capital. The key to Bouzy's inherent greatness lies in its deep, chalky subsoil which imparts intense expression of fruit and great mineral complexity in its grand cru wines. The village of Bouzy and Champagne Paul Bara are practically synonymous. As the published village historian, Paul is indelibly linked to the lore of his hometown. Many argue that he is their most renowned producer, being one of the rare récoltants-manipulants in a region inundated with the mass-produced wines of the large, corporate champagne houses. These récoltants-manipulants, or R.M.s as they are known, are of the few that still grow their own grapes and make their own wines. Champagne Paul Bara is the quintessential example, where everything is done with a personalized touch.

Over the years, gradual improvements have been made to the estate: the surface area of the vineyards was expanded to eleven hectares (only 26 acres!), the winery and press modernized, and the cellar extended – and what an impressive cellar! It is carved entirely out of pure chalk and reaches a depth of over thirty feet below ground. When Paul returned home at the end of World War II, he found these same cellars raided, pillaged of nearly all inventory, and irreverently trashed by the German occupying forces. Of the few bottles that were salvaged, one can still experience the longevity and timeless quality of the Bara's classic style. When Paul retired, he passed the direction of the estate over to his eldest daughter, Chantale, who has kept their family traditions and their house style very much alive. The Baras make their wines by hand with low-yielding vines and good maturity ensured by prolonged bottle aging. Andrew Jefford, author of *The New France*, calls them, "...essential references for anyone who wants to enjoy and understand the ripe, dry richness of Bouzy..."

WINE NOTES

In 1833, Annonciade, the daughter of a winemaker from Bouzy, married Auguste François Bara, a young cooper from the neighbouring village. Their son, Jules Bara, had the first Paul Bara champagne cellar built. "As a tribute to our elders, we have created this barrel-fermented champagne". Bright, gold coloured champagne with fine and abundant bubbles. Complex nose of ripe fruits, buttery apples (tarte tatin) and well-integrated oak with a delicate note of vanilla. Reveals good initial intensity, with a full texture and nice tension. Beautifully long with a distinguished bitterness on the finish. Serve with Grenadin of veal with wild mushrooms.

