



IPO WINES

2012 Paul Bara Côteaux Champenois Bouzy Rouge Grand Cru

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 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. Chez Bara, good maturity is ensured by prolonged bottle aging: four years minimum for the vintage Champagnes and two years for the non-vintage. 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 spite of his doctor's disapproval, Louis XIV preferred the good wines of Champagne to any other and the wine of Bouzy was thus one of the items in the King's inventory ledger at the Court of Versailles. Paul Bara's Bouzy Rouge is one of the best in this category of still red wines. It is made from old vines of more than fifty years in age that are grown in a vineyard with ideal exposure.

The grapes are harvested and sorted by hand on a sorting table, ensuring that only the ripest and healthiest of them go into the wine. Bouzy Rouge is then fermented and matured in stainless steel vats until reaching its full potential. The resulting red wine makes a sensational partner for light grilled meats, roasted veal in herbs or country-style ham. Maison Paul Bara is a member of the famous Académie des Vins de Bouzy.

