



IPO WINES

COUNTRY
France

REGION
Champagne

APELLATION
Bouzy

SOIL TYPE
clay, limestone

VARIETAL(S)
12% Red Wine
20% Chardonnay
68% Pinot Noir

FARMING
Sustainable

WINEMAKER
Chantale Bara



NV Paul Bara Brut Rosé Grand Cru

IMPORTED BY Kermit Lynch

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

Age of vines: 35 years average. Only the first pressing of the grapes is used for the wine, after alcoholic fermentation, the cold cellar temperatures force the wines into dormancy over the winter months, all grapes undergo fermentation in temperature-controlled, stainless steel cuves, white wine does not undergo malolactic fermentation, punch-downs and pump-overs occur daily for red wines, red wine undergoes a natural malolactic fermentation, Bouzy Rosé is a blend of direct press, *saignée*, and Bouzy Rouge, Dosage of 8 grams/liter, with the exception of "Comtesse Marie de France" which has a dosage of 6-7 grams/liter, NV Bouzy Brut and Rosé age in bottle for 3 years before release, vintage cuvées age 6 to 12 years.

The NV Brut Grand Rosé is nicely lifted and gracious, with expressive aromatics, soft fruit and lovely overall balance. Mouthwatering, this tightly knit version delivers flavors of raspberry, dried apricot, slivered almond and biscuit on a fine, satiny texture.