

**Country**

France

**Region**

Champagne

**Grape varieties**

80% Chardonnay, 20% Pinot Noir

**Technical analysis**

ABV: 11.9%  
Dosage : 8 g/l

**UPC**

3423620320117



**Winemaking**

All the Bauchet wines are estate grown and made. Traditional methode Champenoise winemaking using the most up-to-date wine-making technology. After fermentation and clarification, the careful blending of the different crus and grape varieties produces this classic Brut style. Kept in the cellars for 36 months before disgorgement.

**Tasting note**

The nose is intense and savory, with notes of cooked peaches, honey, candied citrus fruit, and almonds. The palate is vibrant and sparkling, the fruit characters continue with notes of bread and butter from the aging. This is a well-balanced Champagne, elegantly refined with a silky texture on the finish.

**Awards**

Gold - 2022 Concours Mondial de Bruxelles  
90 points - Decanter World Wine Awards 2022