

Champagne Bauser Cuvée Brut Première 100% Pinot Noir

Product price:

€171.00



Product features:

Area: CHAMPAGNE

Winemaker: famille BAUSER

Appellation: Champagne

Color: sparkling white

Unit Price: 20-30 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: pinot noir

Product short description:

A lively and elegant blanc de noirs cuvée (100% pinot noir), marked by the generosity of the Pinot and the excellence of the Riceys terroir.

Product description:

**PRESENTATION OF CHAMPAGNE BAUSER
+ ALL OTHER CUVÉES IN STOCK**

Champagne Bauser Cuvée Brut Première 100% Pinot Noir:

Technical sheet written by the Domaine:

Grape Variety: 100% Pinot Noir, Villenauxe La Grande

Origin: Les Riceys, Côte des Bar, Multi-Plot

Vinification

Blending: 70% Pinot Noir 2023 and 30% reserve wine from 2020, 2021, 2022

Aging: in stainless steel tank

Bottling: 2024

Aging: 24 months on lees

Dosage: 8g/L

Tasting Notes

Effervescence: fine & regular bubbles.

Appearance: golden yellow robe

Nose: reveals notes of white fruits, fresh apple, and a delicate woody touch.

Palate: straightforward and lively, driven by a beautiful complexity and an elegant finish with melted tannins.

When to enjoy?

Ideal as an aperitif

Serve between 6°C & 8°C

Cellaring potential 3 to 5 years

Annual production: 100,000 bottles

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