

LE CLOS BABOT

BIANNUAL NEWSLETTER

N°44

INTERNATIONAL PRIVATE PUBLICATION

ISSUE - OCTOBER 2022



2022 was an exceptional harvest in terms of quality and the quantity of grapes picked. Our vineyards gave us fine and healthy bunches of grapes which benefited from this year's sunshine.

Vinification is ongoing to provide us with future cuvées which undoubtedly will perform well in future competitions and/or coming guide-books, well in-keeping with the champagnes we currently propose.

A harvest of stars in the Hachette wine guide for 2023: 2 stars for ORIGINE: "this cuvée will immediately charm you with its nose whose minerality comes first, and then once aired displays a wide range of aromas..." and 2 stars for MEMOIRE 2013: "... a vintage brut with a lot of body ; it is smooth and weathered, roasted to the nose and honeyed on the palate."

For the coming end of the year we suggest you discover our new vintage of the Blanc de Blanc Premier Cru Saint Nicaise 2014. In terms of wines, the year 2014 was mild and rainy. Grapes "took their time" to mature, preserving their acidity and developing complex aromas. The grape picking took place in September with a harvest of Chardonnays which were perfectly and superbly ripe.

We wish you happy end-of-year celebrations and enjoyable tasting moments.

The BAUCHET family



Grape picking of the Pinot Noirs in Bragelogne-Beauvoir - Côte des Bars



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L'abus d'alcool est dangereux pour la santé,
à consommer avec modération.



CUVÉE SAINT-NICAISE - PREMIER CRU BLANC DE BLANCS MILLÉSIME 2014 « GRANDES CUVÉES' PERSONALITY »



Available in bottle, magnum, jéroboam and mathusalem.

BRUT Champagne with a dosage of 7 g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, **it is 100% Chardonnay coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).**

To the eye

It has a luminous robe enhanced by refreshing green undertones. An abundant and shimmering effervescence feeds a nice thread of fine and distinctly white bubbles. All this gives rise to a feeling of voluptuous serenity.

On the nose

The first olfactory impression is rather complex and delicate. It suggests aromas of mimosas, butter and fresh hazelnuts on a slightly iodized background. Once aired, its expression becomes more mature with honeyed aromas. After ten minutes in a flute, candied lemon, thyme and brioche confirm its aromatic complexity and the fine health of this "blanc de blancs". It is indeed a seductive nose whose expression has reached maturity while preserving a lot of freshness.

On the palate

Its attack is both mellow and vibrant. Its effervescence can be felt, but it comes as a gentle touch. Then the body of this wine comes forth, rich and sharp, with aromas of honey and lemon. The fine acidity of this wine remains all along the tasting and it induces a dynamic feeling. This feeling is increased by the delicacy of its "touch on the palate" which depends on the quality of the effervescence and the dosage. The texture of this cuvée is both delicate, gentle and slightly abrupt, just like taffeta

Finish

It has a long and persistent finale – 8 to 9 seconds – it is fresh and tasty. It combines a refreshing calcareous minerality, a touch of salinity as well as a delicate expression that is nicely flavoured with aromas of grapefruit.

This Saint Nicaise cuvée is imbued with youth and spirit. It has the qualities of its year – 2014 - which are transcended by the chardonnay : freshness of the structure, aromatic complexity and originality, purity of its shape, to which is added a particularly attractive texture, and an undeniable conservation potential.

Serving recommendations

It is advisable to serve "Saint Nicaise 2014" in a nicely curved-shape flute at a temperature between 10 and 20°C, so as to enjoy to the full its fine texture. For a meal this cuvée will go well with sea food with tender textures, such as sushis, king prawns, soles, flounder or scallops. In this case it would be nice to have a sauce – butter and citrus fruit for instance – to go with the aromatic persistence of this wine.

Vintage 2013 awards

