



DOMAINE
BAUCHET
CHAMPAGNE

VIGNERONS DEPUIS 1920



VINOVIA
WINE GROUP

Our story

Champagne Bauchet is a family-owned and managed winery, one of the largest family estates in the region. The family originally cultivated land here in 1920, and years of hard work and great risks were taken to develop the property. In Bisseuil, at the crossroads of the 3 major wine regions, they carved their cellars and established the head office of their family estate.

Robin Bauchet is the great grandson of the original owner and he runs the vineyards, while his aunt; Florence takes care of communication and sales of Champagne Bauchet.

Bruno Charlemagne, is the estate's oenologist and winemaker, who uses the wealth of terroir available to develop a range of authentic and elegant Champagnes.



Robin Bauchet & Florence Bauchet

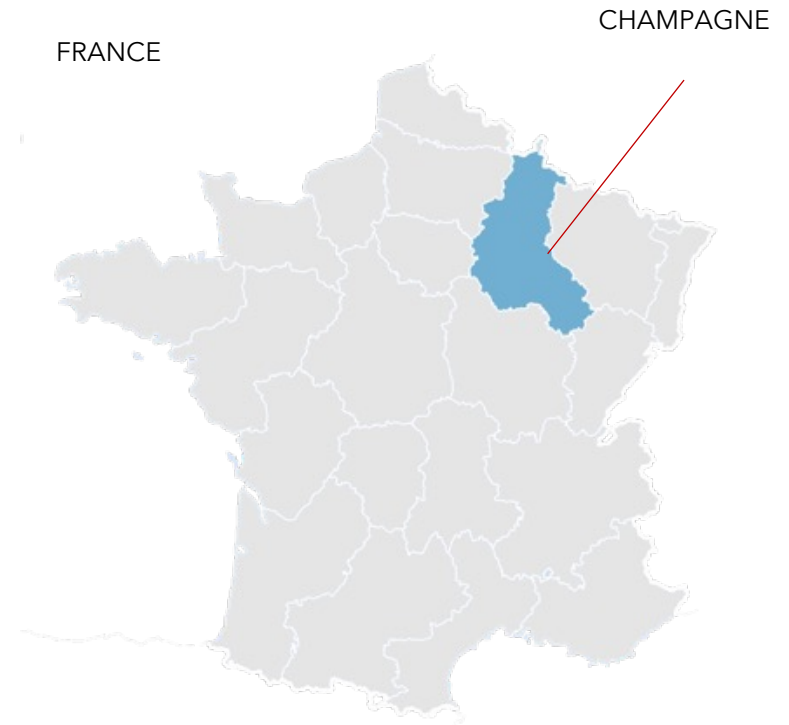


Vineyards

When most Champagne wine-growers own on average 2.5 hectares of vineyards, the BAUCHET family estate covers 34 hectares spread out on 7 different terroirs. The vineyards are located in the terroirs of the Côte des Blancs, the Montagne de Reims and in the Côte des Bar, and are planted exclusively with noble grape varieties.

9 hectares of Premier Cru are located in Grauves (Côte des Blancs), and in Bisseuil (Montagne de Reims). The Chardonnay cover the whole of the Grauves vineyards and the majority of the Bisseuil area, leaving a few areas for the Pinot Noir.

25 hectares, with mostly Pinot Noir, grow in the Côte des Bar in Bar sur Seine, Bragelonne-Beauvoir (near the Riceys), in Saulcy, in Vitry le Croisé and in Bligny. The partial replanting of vines which is done each year, allows us to have strong and healthy vines which are in average 20 years old.



Winemaking

All the different stages in the development of the wine-growing and wine-making processes are done on the Bauchet estate, by the family and qualified staff. In their case, there is no such thing as buying grapes, or must, or bottles, all is made at Champagne Bauchet.

In Bisseuil, two 8,000 kg state-of-the-art presses allow gentle pressing of the precious grapes to get a must that is as clear and limpid as possible.

12 "belons" (small open vats) are used to collect the separate juices, namely the "cuvée" and the "taille". Only the most noble juices "cuvée" are included in the champagnes of the Bauchet range.

8 stainless steel vats allow the team to "débourber" the "moûts" (filtering the deposit) before they are stocked in thermo-regulated vats, the most up-to-date items in wine-making technology. Reserve wines are kept in optimum condition. After fermentation and clarification, the careful blending of the different crus and grape varieties give us the various cuvées in our range.

From March onwards, the wine is bottled on the production line, where a liqueur is added and it will provoke the "prise de mousse" (second fermentation in the bottle. Depending on the cuvée, from 2 to 8 years in the 250m of underground cellars in Bisseuil are necessary for the house wines to reach their full maturity.





Cuvée Origine



Cuvée
Séduction Rosé



Cuvée Signature
Premier Cru





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