

CUVÉE ORIGINE

VINTAGE	NV
REGION	Champagne, France
GRAPES	60% Pinot Noir, 40% Chardonnay
TECHNICAL	Alc. 12.5%, Dosage: 8g/l
WINEMAKER	Bruno Charlemagne
UPC	3423620240101

BACKGROUND

Kept in our cellars for a minimum of 24 months before disgorgement, it is a blend with 60% Pinot Noir and 40% Chardonnay (of which 25% are reserve wines), coming from 7 different areas : our Côte des Bar vineyards (Aube), Côte des Blancs (Grauves), and the Montagne de Reims (Bisseuil).

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 30 months before disgorgement.

TASTING NOTE

A delicious, complex nose of pears and green apples, with enriching notes of almonds, butter and biscuits. The palate is both supple and bracing, with fine fruit flavors and a touch of grapefruit. The wine has body, and freshness with a long finish.

AWARDS

90 points, Mundus Vini Sprint Tasting 2025
92 points, Mundus Vini 2022
Gold, Concours Mondial de Bruxelles 2021

ABOUT CHAMPAGNE BAUCHET

Domaine Bauchet Champagne is an award-winning, family-owned and managed winery, one of the largest family estates in the region. The family originally cultivated land here in 1920, 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.

