

## CUVÉE SIGNATURE PREMIER CRU

VINTAGE	NV
REGION	Champagne, France
GRAPES	80% Chardonnay, 20% Pinot Noir
TECHNICAL	Alc. 12.5%, Dosage: 8g/l
WINEMAKER	Bruno Charlemagne
UPC	3423620320117

### BACKGROUND

All the Bauchet wines are estate grown and made. This is a blend of 80% Chardonnay and 20% Pinot Noir (of which 20% are reserve wines), coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).

### WINEMAKING

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. Aged in our cellars for a minimum of 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

92 points, Mundus Vini Spring Tasting 2025  
Gold - Concours Mondial de Bruxelles 2022  
90 points - Decanter World Wine Awards 2025

### 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.

