



# Paul Bara

[www.champagnepaulbara.com](http://www.champagnepaulbara.com)

## Champagne (Bouzy)



Located in Bouzy just to the east of Epernay in the Marne Valley, Champagne **Paul Bara uses only their own estate grown fruit from 100% Grand cru rated vineyards** to craft it's small range of champagnes. Their superbly sited vineyard sites have over the years been sought after by many of the top Champagne houses, and while their many other producers have been busily expanding, Paul Bara have remained producing the highest quality possible from these same 11 hectares for seven generations. Now managed by Chantal Bara, the beliefs and methods remain similar to previous generations, producing very low yields of the best possible grapes from these superb vineyard sites. The great art in the champagnes of Paul Bara remains the same as it always has, it is the stunning purity of fruit maintained with finesse and balance that is achieved by using such a high percentage of Pinot Noir in the blend.

Whilst the region of Burgundy has enjoyed a huge revival of its fortunes in the past 3 decades as a result of the surge in quality coming from the small growers who are now estate bottling, Champagne also now seems to be seeing a similar surge of interest in small high quality grower champagnes. In Burgundy the best sites for each variety are well researched and these sites have proven their capacity to produce wines of a certain quality level for centuries. Similarly in the Champagne region, the best sites of land are rated and the prices of grapes that can be achieved from those sites will depend on the rating of each site.

*"..marvellous, precise, impeccably well presented Champagnes that are at the top of the qualitative pyramid."* **Robert Parker 'The Wine Advocate'**



The non vintage cuvee (which includes about 20% of Chardonnay grapes from Bouzy) is also distinguished by its finesse and delicacy whilst retaining a tantalising smoothness and it is well recognised as being of a quality level that surpasses that of the Grande Marque producers of Champagne without the same lofty prices. Coming from an area that is well recognised for the very high quality of its Pinot Noir one would expect that the Rose champagne would perform quite strongly as indeed it does. This champagne has the addition of 12% of Bouzy red wine to add to its fresh vibrant rose colour and to give an extra dimension of fine fresh red fruits to the delicate perfume.

**PAUL BARA Brut Reserve Champagne NV** "A grand cru wine from the famous village of Bouzy, this astonishingly good NV has depth of character with age and complexity well above its station. Vanilla cream, toasted bread and candied fruit aromas; this really fills the mouth." **Uncorked Magazine Huon Hooke and Ralph Kyte-Powell**

**PAUL BARA Brut Grande Rose Champagne NV** "Creamy and tactile, with exotic red fruit flavours delivering compelling ripeness. Tasty and fruity, offering hints of cherry and black currant allied to a firm back-bone of acidity. Good length and a mouth-watering impression. A fruit bomb of a rose that's delicious right now." **The Wine Spectator**

The special Comtesse Marie de France cuvee produced from 100% pinot Noir is produced in only the very best years for Pinot Noir with total production of about 300 dozen bottles. The 1999 vintage was a superb vintage in the Champagne region producing champagnes of ripeness and character whilst still retaining the wonderful acid freshness and lightness of palate found in any great champagne. Despite the tiny quantities produced the prices are all extremely reasonable as the profile of this estate remains very low and the emphasis here remains not on promotion but on the production of remarkably consistent high quality champagnes.