



Paul Bara

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 its 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 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 true 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 and depth of 100% Grand cru Bouzy 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 is also now seeing a similar surge of interest in small high quality grower champagnes. In Burgundy the best sites for each variety are well researched and 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. Bouzy is one of the few villages rated 100% Grand cru and these champagnes come from those superbly sited vineyards.

"..Paul Bara, one of Champagne's undisputed leaders in quality." R.Parkers 'The Wine Advocate' #186 Dec 2009



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. [Dosage for all cuvee's here is in the range of 7-8 grams/litre.](#)

Brut Reserve Champagne NV in 2010 this is based on 50% of the 2006 vintage with 50% vin de reserve and approximately 8 grams/litre of dosage.

"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

Brut Grande Rose Champagne NV same base wines as above with the addition of 12% Bouzy rouge and approximately 8 grams/litre of dosage.

"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

Special Club 2002 Produced according the strict control and charter of the Club Tresors this wonderfully complex champagne consists of 2/3 rds Pinot Noir and 1/3 rd Chardonnay and is aged on lees for 6 years. Shows richness and complexity with the delicacy and freshness so typical of the excellent 2002 vintage. Whilst drinking very well already this has the potential to age superbly in a appropriate cellar.

Special Club Rose 2004 The first vintage rose from Paul Bara this stunning 2004 champagne consists of 2/3 rds Pinot Noir and 1/3 rd Chardonnay (as well as the addition of 8% of Bouzy rouge) and is aged on lees for 5 years. Shows fabulous perfume and complexity with the finesse and structure of the outstanding 2004 vintage. A stunning rose that showcases the depth of Bouzy Grand cru and the finesse of the brilliant 2004 vintage.

Comtesse Marie de France 1999 - 100% Pinot Noir produced only in the very best years for Pinot Noir with total production 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 great champagne. Despite the tiny quantities produced prices are extremely reasonable as the profile of this estate remains low and the emphasis here remains firmly on the production of remarkably consistent high quality champagnes rather than marketing and promotion. These Champagnes speak for themselves.