

Our partner:



## Champagne Emile BAUDRY AOC Champagne, Côte des Bars Récoltant Manipulateur (RM)



*Winemakers since 1660 in the Côte des Bar, the 11th generation continues today the commitment, always for excellence .*



### Winery overview:

Owner-Harvester, Armel and José invest in the vineyard of 20 ha and in the development of champagnes. They also work very hard for the development of the Champagne House and are part of a commercial dynamic. They carry the commercial influence of BAUDRY Champagnes in France and abroad.

The Champagne House and all the Champagnes are at the crossroads of history, between tradition and innovation. Philosophy: Healthy, high quality grapes with ecologically sustainable methods to preserve the environment, health and unique Champagnes.

The Brut Champagne Privilege alone holds an impressive medal count: 15 medals over the last 10 years. Champagnes often awarded at the competitions.



## Champagne Emile BAUDRY Brut – Privilège



**Grape Varieties:** 80% Pinots noirs, 20% Chardonnay

### Tasting

**Eyes:** Its colourful and trendy design is particularly festive.  
**Nose:** Very delicate, marked by aromas of yellow fruits and white flowers, it leaves a sensation of delicately aerial.

**Palate:** The lively and frank attack gives way to a deliciously fleshy sweetness, always supported by this beautiful vivacity. The finish on aniseed and liquorice notes

**Service :** between 6 and 8°C.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne Emile BAUDRY Extra brut – Blanc de Noirs



**Grape Variety:** 100% Pinots noirs

### Tasting

**Eyes:** This Champagne evokes sobriety and elegance through its black and gold label.

**Nose:** Expresses the complexity of the aromas. It appears notes of dried fruits such as almond, hazelnut as well as notes of stewed yellow fruits.

**Palate:** is sold and delicate. The effervescence with fine bubbles remains creamy. The generous attack gives way to an evolution on the roundness.

### Analyses

Alcohol : 12,5°  
Dosage: 5 gr/l

## Champagne Emile BAUDRY Brut – Héritage



**Grape Variety:** 100% Pinot noir

### Tasting

**Nose:** expresses the complexity of aromas. It appears notes of dried fruits such as almond, hazelnut as well as notes of stewed yellow fruit.

**Palate:** The effervescence with fine bubbles remains creamy. The attack generous leaves room for a change on roundness. The harmony of the aromas of toasted bread and quince jam fits perfectly into this set. This ample Champagne is of a beautiful Structure.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne Emile BAUDRY Brut – Millésimé



**Grape Varieties:** 50% Pinots noirs, 50% Chardonnay

### Tasting

**Eyes:** evokes sobriety and elegance through its cream and gold label.

**Nose:** Very complex, brings gourmet aromas of dried fruit and hazelnuts to very fresh notes. mentholated and lemony.

**Palate:** built on a beautiful vivacity, gives this champagne a surprising length in which are the gourmet aromas of dried fruit and hazelnuts, characteristic notes of a long rest.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne Emile BAUDRY Brut – Rosé



**Grape Varieties:** 70% Pinots noirs, 30% Chardonnay

### Tasting

**Eyes:** This Champagne Rosé evokes femininity and sensuality.

**Nose:** delivers very elegant red fruit notes, with blackcurrant and strawberry.

**Palate:** the attack is fresh and evolves on a beautiful roundness. The aromatic, complex expression and of great finesse, surprises the taster with bright notes of raspberries, strawberries and blackcurrant.

The bubbles are fine and bind the whole thing together.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne Emile BAUDRY Brut – Révélation



**Grape Varieties:** 80% Pinots noirs, 20% Chardonnay

### Tasting

**Nose:** evokes an aromatic palette of a beautiful richness.

**Palate:** effervescence at fines bubbles is creamy. The generous attack gives way to an evolution on the roundness while freshness. The complexity of the aromas offers a wide range of fruits such as peaches, citrus fruits, apricots, pears and lemons. With a real finesse, we also find toasted and brioched bread.

### Analyses

Alcohol : 12,5°  
Dosage 8 gr/l

## Champagne Emile BAUDRY Brut – Distinction



**Grape Varieties:** 80% Pinots noirs, 20% Chardonnay

### Tasting

**Nose:** evokes an aromatic palette of a beautiful richness

**Palate:** effervescence at fines bubbles is creamy. The generous attack gives way to an evolution on the roundness while freshness. The complexity of the aromas offers a wide range: light smoked, brandy, stone, honey, pepper, caramel apple.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l