

# Three Generations



Champagne Bauser

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36, Rue de la Voie Pouche 10340 LES RICEYS  
[www.champagne-bauser.com](http://www.champagne-bauser.com) / [contact@champagne-bauser.com](mailto:contact@champagne-bauser.com) / (+33) 03 25 29 37 37

# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Brut Nature

LES CRIEUX

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Harvest** : 2012-2013-2014 blended

**Bottling** : 2017

**Vinification** : in stainless steel vats

**Fermentation** : malolactic

**Aging on lees** : 72 months

**Dosage** : 0g/L Nature without SO2

**Available in bottle of** : 0.75L

### DESCRIPTION

**Effervescence** : regular.

**Eye** : limpid wine, yellow gold dress.

**Nose** : expressive, complex and rich. Honey note, brioche, pastry, floral, candied apricot, acacia flower.

**Mouth** : fresh palate and lively, Beautiful complexity carried by notes of citrus fruits, honey, fruits candied and silky tannins.

### VALUE OF THE CUVEE

**Puted in solera** : 3 harvests in succession  
2012-2013-2014.

### THE CHAMPAGNE MOMENT

Ideal for an aperitif 🍷

Seduction ❤️ ❤️ ❤️

### PERSONALITY

Fruity 🍇 🍇 🍇 🍇

Roundness 🍇 🍇 🍇 🍇

Elegance 🍇 🍇 🍇 🍇

Complexity 🍇 🍇 🍇 🍇

**Quantity produced** : 4000



# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Diam's 2014

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 50% Pinot Blanc - 50% Chardonnay

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Harvest** : 2014

**Bottling** : 2015

**Vinification** : in stainless steel vats

**Fermentation** : malolactic

**Aging on lees** : 96 months

**Dosage** : 2g/L Nature

**Available in bottle of** : 0.75L

### DESCRIPTION

**Effervescence** : Beautiful creamy and persistent foam.

**Eye** : light yellow dress, bright, a lot of bubbles

**Nose** : fresh flavours dominated by aromas, candied lemon, white peaches and white flowers like hawthorn.

**Mouth** : fresh attack that develops in the mouth.

Slightly pasty and honey.

Rich and balanced finish.

### VALUE OF THE CUVEE


**Rare grape** : pinot blanc

### THE CHAMPAGNE MOMENT

Ideal with seafoods

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 3500



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# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Pur Meunier 2018

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Meunier

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Harvest** : 2018

**Bottling** : 2019

**Vinification** : in stainless steel vats

**Fermentation** : malolactic

**Aging on lees** : 48 months

**Dosage** : 8g/L

**Available in bottle of** : 0.75L

### DESCRIPTION

**Effervescence** : Regular, with fines bubbles

**Eye** : limpid wine, yellow gold dress, dense and luminous.

**Nose** : apple notes, almonds and tropical fruits. Aeration reveals notes of honey and candied fruit.

**Mouth** : fresh palate and soft.

Dominant minerality, fruity delicacy of Meunier balance and plump.

### VALUE OF THE CUVEE

**Rare grape** : Pinot Meunier

### THE CHAMPAGNE MOMENT

Ideal for an aperitif 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 4500



# B

CHAMPAGNE  
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*à Les Riceys*

## Cuvée Brut Première

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Blending** : 70% Pinot Noir 2019 and  
30% reserve wine 2017/2018

**Bottling** : 03/2020

**Vinification** : in stainless steel vats

**Fermentation** : malolactic

**Aging on lees** : 36 months

**Dosage** : 8g/L

**Available in bottle of** : 0.75L - 0.375L

### DESCRIPTION

**Effervescence** : Regular,  
with fines bubbles.

**Eye** : limpid wine, yellow gold dress.

**Nose** : fruity and oaked notes associated with  
nutty flavors mocha and cocoa.

**Mouth** : fresh palate and lively, large amplitude.  
Reaching complexity is denoting by oaked  
notes, dried fruit and well-integrated tannins.

### VALUE OF THE CUVEE

**Traditional cuvee**

### THE CHAMPAGNE MOMENT

Ideal for an aperitif 🍷🍷

Seduction ❤️ ❤️ ❤️

### PERSONALITY

Fruity 🍇🍇🍇

Roundness 🍇🍇🍇

Elegance 🍇🍇🍇

Complexity 🍇🍇🍇

**Quantity produced: 92000**



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# B

CHAMPAGNE  
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## Cuvée Brut Rosé

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Blending** : 80% Pinot Noir, 15% Rosé des Riceys 2019 and 5% Coteaux Champenois.

**Bottling** : 03/2020

**Vinification** : in stainless steel vats

**Fermentation** : malolactic

**Aging on lees** : 34 months

**Dosage** : 6.7g/L

**Available in bottle of** : 0.75L

**And in magnum of** : 1.5L

### DESCRIPTION

**Effervescence** : Beautiful, regular, with fines bubbles.

**Eye** : limpid wine, salmon color with bright reflections.


**Nose** : notes of red berries, strawberry, raspberry, stewed fruit and spice. Sweetness.

**Mouth** : : notes of red fruits that make you feel greedy.

### VALUE OF THE CUVEE

**Champagne** : Vinous and tannic

### THE CHAMPAGNE MOMENT

Ideal anywhere anytime 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 13000



# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Chardonnay

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Chardonnay

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Blending** : 50% chardonnay 2019  
40% solera chardonnay

10% Amphore 2018

**Bottling** : 03/2020

**Vinification** : in stainless steel vats

**Fermentation** : malolactic

**Aging on lees** : 36 months

**Dosage** : 7g/L

**Available in bottle of** : 0.75L

### DESCRIPTION

**Effervescence** : Regular, with fines bubbles.

**Eye** : limpid wine, yellow dress, green reflections.

**Nose** : notes of exotics fruits mango, pineapple, citrus notes and pink grapefruit.

**Mouth** : fresh palate and lively, citrus zests, tension and minerality.

### VALUE OF THE CUVEE

**Champagne** : refreshing

### THE CHAMPAGNE MOMENT

Ideal with shellfish and oysters 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 3900



# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Grande Réserve

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Harvest** : 2018

**Bottling** : 03/2019

**Vinification** : Vinification 10% in oaks barrels, 40% solera of 8 years, 10% solera in oval and 50% 2018's wine.

**Fermentation** : malolactic

**Aging on lees** : 48 months

**Dosage** : 5g/L

**Available in bottle of** : 0.75L

**In magnum of** : 1.5L

**And in jeroboam of** : 3L

### DESCRIPTION

**Effervescence** : Beautiful ,regular, with fines bubbles and a persistent cordon.

**Eye** : limpid wine, yellow gold dress.

**Nose** : notes of yellow fruits, mango and honey. Beautiful complexity.

**Mouth** : Yellow fruit notes like a candy with an acidulous side.

### VALUE OF THE CUVEE

**Champagne** : Suave, rich and fresh

### THE CHAMPAGNE MOMENT

Ideal for the aperitif



Ideal for the dinner



Seduction

### PERSONALITY

Fruity

Roundness

Elegance

Complexity

**Quantity produced** : 14500





# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Prestige

### CUVEE DETAIL

**Terroir** : Les Riceys, region la côte des bar.

**Grapes** : 70% Pinot Noir - 30% Chardonnay.

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Blending** : blend of 70% Pinot Noir,  
30% Chardonnay 2019

25% Solera Chardonnay - Pinot Noir

5% Solera Lightning Pinot Noir-Chardonnay.

**Bottling** : 03/2020

**Vinification** : in stainless vat and in lightning.

**Fermentation** : malolactic

**Aging on lees** : 36 months

**Dosage** : 7g/L

**Available in bottle of** : 0.75L

### DESCRIPTION

**Effervescence** : Beautiful ,regular,  
with fines bubbles.

**Eye** : limpid wine, yellow bright dress.

**Nose** : first nose discreet, second  
nose more open with fruity notes  
(apricot, almond).

**Mouth** : fresh palate and lively, notes  
of dried fruitsand hazelnut.

### VALUE OF THE CUVEE


**Champagne** : fine, tense and mineral

### THE CHAMPAGNE MOMENT

Ideal for the aperitif 

Ideal for the dinner 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 8500



# B

CHAMPAGNE  
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## Cuvée Excellence

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Harvest** : 2018

**Bottling** : 03/2019

**Vinification** : in stainless vat.

**Fermentation** : malolactique

**Aging on lees** : 48 months

**Dosage** : 2,5g/L

**Available in bottle of** : 0,75L

### DESCRIPTION

**Effervescence** : fines bubbles.

**Eye** : limpid wine, yellow gold dress.


**Nose** : complex nose, white and yellow fruits like mirabelle plum.

**Mouth** : fresh palate and lively, aromas of foie gras and roasted bread.

### VALUE OF THE CUVEE

**Champagne** : Airy, powerful and elegant.

### THE CHAMPAGNE MOMENT

Ideal for aperitif 

Ideal a diner 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 



# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Cuvée Delicat's

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable viticulture

### VINIFICATION

**Harvest** : 2018

**Bottling** : 03/2019

**Vinification** : in stainless vat.

**Fermentation** : malolactique

**Aging on lees** : 48 months

**Dosage** : 34g/L

**Available in bottle of** : 0,75L

### DESCRIPTION

**Effervescence** : fines bubbles, creamy foam

**Eye** : limpid wine, yellow dress

**Nose** : notes of acacia flower and hazelnut. Sweetness, greediness. Perfumes of brioche and vanilla

**Mouth** : palate supple with a roundness. Notes of pastries.

### VALUE OF THE CUVEE

**Champagne** : round and greedy

### L'INSTANT CHAMPAGNE

Ideal with dessert



Ideal with foie gras



Seduction



### PERSONALITY

Fruity



Roundness



Elegance



Complexity



# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Rosé des Riceys 2018

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable

viticulture

### VINIFICATION

**Harvest** : 2018

**Bottling** : 2019

**Vinification** : in stainless vat, and oak barrel.

**Maceration** : semi-carbonic between 4 and 6 days.

**Available in bottle of** : 0,75L

### DESCRIPTION

**Eye** : clear and intense dress, ruby color


**Nose** : complex nose, fruity aroma, touches of liquorice.

**Mouth** : beautiful structure, cherry and cassis aroma.

### VALUE OF THE CUVEE

**Wine** : Characterful and elegant


### L'INSTANT CHAMPAGNE

Ideal with meat and fish 

Ideal with cheese 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 5000



# B

CHAMPAGNE  
BAUSER  
*à Les Riceys*

## Coteaux Champenois Blanc 2019

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Chardonnay

**Cultivation of the vine** : Sustainable

viticulture

### VINIFICATION

**Harvest** : 2019

**Bottling** : 2021

**Vinification** : in oak barrels for 14 months.

**Available in bottle of** : 0,75L

### DESCRIPTION

**Eye** : clear and intense robe, white color.

**Nose** : complex nose, fruity aromas, yellow fruit notes.

**Mouth** : beautiful structure, aromas of mango and honey.

### VALUE OF THE CUVEE

**Specialty of our village**

### L'INSTANT CHAMPAGNE

Ideal with meat and fish 

Ideal with cheese 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced** : 1300



# B

CHAMPAGNE  
**BAUSER**  
*à Les Riceys*

## Coteaux Champenois Rouge 2020

### CUVEE DETAIL

**Terroir** : Les Riceys, region la Côte des Bar.

**Grapes** : 100% Pinot Noir

**Cultivation of the vine** : Sustainable

viticulture

### VINIFICATION

**Harvest** : 2020

**Bottling** : 2022

**Vinification** : Vinification in stainless vat.

**Maceration** : between 8 and 10 days

**Available in bottle of** : 0,75L

### DESCRIPTION

**Eye** : clear and bright dress, cherry color.

**Nose** : notes of black fruits, roasted almonds and spicy.

**Mouth** : the tannins present bring us the volume, impression of biting into fruit.

### VALUE OF THE CUVEE

**Still red wine, specialty of our village**

### L'INSTANT CHAMPAGNE

Ideal with meat 

Ideal with cheese 

Seduction 

### PERSONALITY

Fruity 

Roundness 

Elegance 

Complexity 

**Quantity produced : 1500**

