

## Bauchet Origine NV



### **Description:**

Bauchet Origine Brut NV is a refined grower Champagne crafted by the Bauchet family, who have been cultivating vines in Champagne since 1920. This cuvée is a blend of Chardonnay and Pinot Noir from estate-owned vineyards in the Côte des Blancs and Montagne de Reims. Made using traditional methods and aged for a minimum of three years on the lees, Origine reflects the family's dedication to precision, freshness, and terroir expression in every bottle.

### **Tasting notes:**

Fresh orchard fruit, lemon peel, and brioche on the nose. The palate is elegant and lively, with notes of green apple, white peach, almond, and a creamy mousse leading to a crisp, dry finish.

**Allergens:** Contains sulphites.

**Dish Pairing:** Smoked salmon, tempura prawns, chicken liver parfait, oysters, goat's cheese, lemon tart

### **Talking Point:**

As a récoltant-manipulant (grower-producer), Bauchet crafts Champagne exclusively from its own vineyards—ensuring full control from vine to bottle and delivering exceptional value and authenticity.