

Three Generations



Champagne Bauser

36, Rue de la Voie Pouche 10340 LES RICEYS
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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



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
BAUSER
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 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 jeroboom 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 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 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

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 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
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

