



Cépage: 100 % Viognier 12,5°  
Beautiful pale yellow color, with golden reflections and slightly green. Very floral nose, fresh flowers, violet, iris, acacia, Very heady and mellow mouth with scents of yellow fruits, peach, mango, quince, apricot, pear, but also spicy notes and musk. A long and complex finish with notes of dried fruit, almonds and toasted hazelnuts.  
Perfect for asparagus, goats, poultry and Thai or Vietnamese exotic cuisine.  
Serve chilled 12/13°



Cépage: 100% Vermentino 12,5 °  
Beautiful pale crystalline robe, with slightly yellow-green highlights.  
Very floral nose, white flowers, citrus fruits and exotic fruits.  
Creamy and smooth mouth with scents of exotic fruits, green almonds. Long and complex finale.  
Perfect with shellfish and sushi and Mediterranean cuisine.  
Serve chilled 12/13°



Cépage: 100% Cinsault

12,5°

Very aromatic nose, gourmand, with notes of red berries, blackcurrants, raspberries, currants.

Attack in the mouth frank, middle of mouth very present and an aromatic, slightly sweet final.

A fine balance between aromas, fat, oiliness, acidity and alcohol.

Serve chilled 12/13°



Cépage 100% Grenache Noir

13°

Beautiful ruby color, very sustained, Lively and aromatic nose, powerful and complex. Scents of olive, tobacco, black cherry, mocca, white pepper and spices,

Fruity mouth with a frank and charming attack, with aromas of red fruits, especially of blackberries, middle and end of smooth and rich mouth.

Serve cold 17/18°



Cépage 100% Petit Verdot

13°

Beautiful dark purple robe, lively and deep. Bright and powerful nose, spicy notes, liquorice, mineral Fruity mouth with a frank attack with aromas of red fruits, and Zan, rich in tannins in a very balanced, unctuous and generous

ideal for red meats and cheeses, and barbecue-parties. serve cold 17/18 °



Cépage 100% Fer Servadou

13°

Beautiful grenat color.

A rather tannic, rustic-looking wine with very typical aromas reminiscent of blackcurrant, raspberry, crumpled leaf

and pepper. Palate, smooth and creamy while fruit wall with harmonious and melted tannins.

ideal for meats, black pudding, country sausages, radish salted liver.

serve cold, 17/18 °



Cépage: Malbec 13 °

Nice intense and dark red color.

A lively, fairly tannic wine with very typical aromas of very ripe red fruits and spices

Frank, smooth and creamy on the palate, full of ripe fruit with harmonious and melted tannins.

Serve cold 17/18°



mourvèdre syrah



Mourvèdre 40 %, Syrah 60 %

13,5°

Pretty crimson robe with purple reflections.

Lively nose, full of lightness, mocca and red fruits.

In the mouth, wine on notes of strawberries, licorice with an evolution on the mocca and the cherries for a final on a spicy note.

Flexible and generous mouth, rich in this beautiful aromatic palette, marked by fine and elegant tannins. Wine rather aerial and complex.

Serve cold 17/18°

Carignan Syrah Grenache



Carignan 5% Syrah 65% Grenache 35%

13,5°

Pretty dark purple robe with violin reflections.

Rich and complex nose with cherry aromas and black fruit ripes, enhanced with liquorice, vanilla and prune notes,

The promises of the nose are found in the mouth, attack on a woody note that passes over black fruits, the melted tannins coat the mouth to reveal roasted notes, black fruits, cherry and Kirsch

Flexible and generous mouth, rich in this beautiful aromatic palette, marked by fine and elegant tannins. The finish is long and spicy, mocca note while balanced. Serve cold 17/18°



54% Chardonnay 46% Pinot Noir 12.5 °

### **Brut without vintage**

Nice golden yellow color with a fine and persistent head.

The nose is delicate, fresh and fruity. Note notes of brioches and white flowers, linden blossom.

His mouth has a fresh and progressive fit and then shows fruity notes and white flowers. Everything perfectly balanced

Serve chilled 12/13°

Cépage Pinot noir / Chardonnay 12.5 °

### **Rosé BRUT Grands Crus**

From the best terroirs of the Côte des Blancs and the Montagne de Reims

Nice and delicate salmon color with raspberry reflections.

Its foam is fine and delicate.

The nose is complex, intense, fresh and smells of small red fruits. Note the notes of sour cherries and raspberries.

His mouth has an frank and fruity attack that develops aromas of red fruits with a creamy finish.

Serve chilled 12/13°





**CHAMPAGNE**  
**CHARLES VOLTZ**

GRAND CRU BLANC DE BLANCS

BRUT

ELABORE PAR COOPERATIVE VINICOLE - 51630 CRAMANT FRANCE  
DISTRIBUE PAR LES CHAMPAGNES CHARLES VOLTZ F 51630 CRAMANT  
PRODUIT DE FRANCE - CONTIENT DES SULFITES  
MA-4526-07-00817



100% Chardonnay 12.5 °

**BRUT blanc de blanc grand cru**

From the vines of Cramant, Ay, Avize and Chouilly

The color is light golden yellow with green hues. Its foam is fine, delicate and persistent.

The nose is fine, complex, delicate with aromas of dried fruit.

The palate has a fresh and floral attack that develops aromas of linden and hawthorn. It is full-bodied with melted acid, which gives the whole a harmonious finish  
Serve chilled 12/13°



**CHAMPAGNE**  
**CHARLES VOLTZ**

GRAND CRU BLANC DE BLANCS

ULTRA BRUT

ELABORE PAR COOPERATIVE VINICOLE - 51630 CRAMANT FRANCE  
DISTRIBUE PAR LES CHAMPAGNES CHARLES VOLTZ F 51630 CRAMANT  
PRODUIT DE FRANCE - CONTIENT DES SULFITES  
MA-4526-07-00817



100% Chardonnay

12,5 °

**ULTRA BRUT blanc de blanc grands crus**

From the Cote des Blancs, Cramant Chouilly, Avize and Ay,

The color is a deeper straw gold with a fine and delicate effervescence.

The nose is very complex, with finesse, intensity, and lemony.

The palate is full-bodied with notes of hawthorn and exotic fruits. Its attack is direct nervous full mouth, firm and wild with a limpid finish.

Serve chilled 12/13°

Rendez vous sur le site pour tous les détails et accords mets et vins  
[www.bao-vins.fr](http://www.bao-vins.fr)