

CHAMPAGNE  
**BAUSER**  
*Les Riceys*

*“French Wines & Champagne”*

"We put at your disposal more than 15 years of experience in the Latin American and international market, in the location and acquisition of new products."

**THE POWER OF EXCELLENCE**

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CHAMPAGNE  
**BAUSER**  
*Les Riceys*



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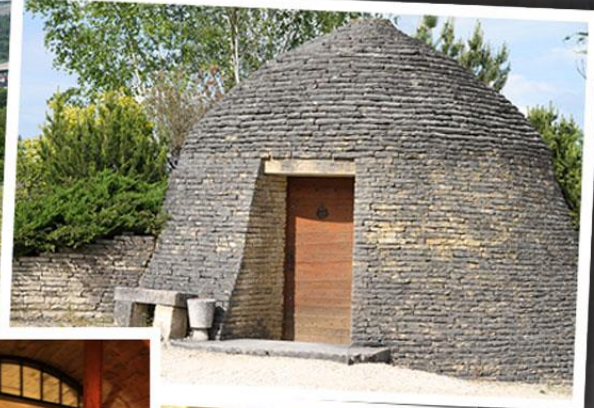
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# WINERY



# BAUSER





# WINES CONTENT



**ROSÉ DES  
RICEYS  
2014**



**COTEAUX  
CHAMPENOIS  
2014**



# ROSÉ DES RICEYS 2014



**Grape variety** 100 % Pinot Noir

**Nose**

This wine is fine and fresh. It presents very fruity characteristics and can easily recognize the aromas of black cherries and ripe. The complexity of this nose is brought by subtle touches of liquorice.

**Mouth**

Once in the mouth this wine has a beautiful structure made by melted and coated tannins that support the result of this wine. We then find Cherry and cassis flavors.

**Food pairing**

Ideal for aperitive

This very distinctive wine Rosé des Riceys is both a character and elegant wine.





# COTEAUX CHAMPENOIS 2014



**Grape variety** 100 % Pinot Noir

**Nose**

The expression on his nose that opens during tasting leaves us appear a powerful wine and smoked. Among the notes of black fruits such as blackberry can enjoy roasts keys on the toasted almonds with some spicy notes.

**Mouth**

The palate of this wine is full and warm. The tannins, we bring the volume and mix with black fruits like cherry. The greed of this wine is found in the final that reveals a beautiful structure which gives us the impression of biting into fruit.

**Food pairing**

Ideal for red meat or cheese.

From a cherry red, this wine is very bright and clear appearance.





# CHAMPAGNE CONTENT



*BRUT TRADITION*

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# BRUT TRADITION 37,5 cl



**Grape variety** 100 % Pinot Noir

**Effervescence** This champagne has regular effervescence.

**Eyes** To the eye, this perfectly clear wine has a golden yellow color.

**Nose** The nose of this wine is very complex. It will note the presence of fruity and woody notes associated with nutty flavors, mocha and cocoa.

**Mouth** The palate is fresh and lively. The mouth is very large with a great amplitude. great complexity scope is denoted by woody notes, dried fruit and with well integrated tannins. All these parameters make it a male champagne and franc.

**Food pairing** Ideal for aperitive





# CHAMPAGNE BRUT PREMIÈRE 75 cl



**Grape variety** 100 % Pinot Noir

**Effervescence** This champagne has regular effervescence.

**Eyes** To the eye, this perfectly clear wine has a golden yellow color.

**Nose** The nose of this wine is very complex. It will note the presence of fruity and woody notes associated with nutty flavors, mocha and cocoa.

**Mouth** The palate is fresh and lively. The mouth is very large with a great amplitude. great complexity scope is denoted by woody notes, dried fruit and with well integrated tannins. All these parameters make it a male champagne and franc.

**Food pairing** Ideal for aperitive



# CUVÉE DÉLICAT'S 75 cl



**Grape** 100 % Pinot Noir

**Effervescence** This champagne has a nice buzz with beautiful bubbles that leads to the formation of a creamy and persistent foam.

**Eyes** To the eye, this perfectly clear wine has a pale yellow color.

**Nose** The nose of this wine is expressive with notes of acacia flower and hazelnut. The impression of sweetness, gluttony that is found in the nose is raised by aromas of pastries, brioche and even vanilla.

**Mouth** The palate is supple with a roundness and a print of fat that are supported by notes of pastries. The final of this champagne is round and greedy and coats the palate.

**Food pairing** Ideal for foie gras and dessert.



# CUVÉE ROSÉ 75 cl



<b>Grape</b>	100 % Pinot Noir, Assemblage 2011.12 Rosé macération 7%. Rouge 7% 2012 Pinot noir blanc 2010 à 30% et 2012 à 50%
<b>Effervescence</b>	This champagne has a nice effervescence with fine bubbles resulting in the formation of a beautiful collar.
<b>Eyes</b>	In the eye, this perfectly clear wine has a pale salmon pink color with bright reflections.
<b>Nose</b>	The nose of this wine is very expressive and ample covered fruit. It contains notes of red berries but also strawberry or raspberry. Furthermore, we find in spice notes of stewed fruit and a sense of sweetness.
<b>Mouth</b>	The palate is lively by continuing good development in the mouth. It contains notes of red fruits that give this champagne a delicacy and a fond look. The final of this champagne is vinous with notes tannic which gives it the material.
<b>Food pairing</b>	Ideal for foie gras and dessert.



# CUVÉE RÉSERVE 75 cl



**Grape** 100 % PINOT NOIR, HARVET2008/2010/2013  
Fraction 90% Cuvée / 10% Fût de chêne, Tirage 2014

**Effervescence** This champagne has a nice effervescence with fine bubbles and a persistent cordon.

**Eyes** To the eye, this perfectly clear wine has a pale yellow color with golden highlights.

**Nose** The nose of this wine is expressive. We find notes of ripe yellow fruit and some complexity. It also denotes mango, honey and smoke. It's a rather masculine nose.

**Mouth** The palate is clear and straightforward. fresh yellow fruit notes pulling the candy harlequin brings a tart side. The complexity of this champagne is carried by its development brings roundness and fat in the mouth finals. This champagne has a sweet, rich finish while remaining cost.

**Food pairing** Ideal for the aperitive and the dinner.

# CUVÉE PRESTIGE 75 cl



**Grape** 70 % PINOT NOIR, 30 % CHARDONNAY  
HARVET 2011.12

**Effervescence** This champagne has a nice effervescence with fine bubbles.

**Eyes** To the eye, this perfectly clear wine has a pale yellow dress and bright.

**Nose** The nose of this wine is the first nose, discreet and lightweight. The second nose, the nose is more open and include fruity eastbound dried apricots, almonds and slightly jammy fruit. Moreover, we note floral notes.

**Mouth** The palate is lively and fresh. There one finds notes of almonds, dried fruit and hazelnuts that make it a fine champagne and tense. The final of this allows us to perceive some champagne perfectly melted tannins which brings a small structure without serving the freshness of this ideal champagne for aperitif.

**Food pairing** Ideal for the aperitive.

# CUVÉE CHARDONNAY 75 cl



<b>Grape</b>	100 % CHARDONNAY, HARVEST
<b>Effervescence</b>	This champagne has got a beautiful effervescence with very fines bubbles.
<b>Eyes</b>	A wine perfectly limpid with a yellow dress at green reflects.
<b>Nose</b>	The nose of this cuvee is enough expressive , we find back notes exotics fruits like mango or pineapple , in plus citrus notes and pink grapefruit come sublime it .
<b>Mouth</b>	The palate is lively and frank, the discrete notes of citrus zest give at this champagne a beautiful tension and minerality , in plus it's fine and delicate, the final is very viva ,in fact a champagne refreshing and dry.
<b>Food pairing</b>	Ideal with crustaceans.



# CUVÉE EXCELLENCE 75 cl



**Grape** 100 % PINOT NOIR, HARVEST

**Effervescence** This champagne has a nice effervescence which leads to the formation of a creamy and persistent foam.

**Eyes** To the eye, this perfectly clear wine has a golden yellow color.

**Nose** The nose of this wine is quite expressive and complex. there we note the presence of notes of white and yellow fruits like plum associated with dried fruit flavors with toasted almonds.

**Mouth** When mouthing include an attack which wants fresh and chopped before assessing the development of the air champagne. It reveals very fruity notes which give an impression of fat and volume. The toasted, grilled, roasted and wood aromas come to agree with tannins giving the feel of a ramp-up that ends on sensations of freshness and elegance.

**Food pairing** Ideal for foie gras and dessert.

# CUVÉE DIAM'S 75 cl



**Grape** 50% Pinot Blanc - 50% Chardonnay, RECOLTE 2014

**Effervescence** This champagne has a nice effervescence which leads to the formation of a creamy and persistent foam.

**Eyes** Light yellow color, bright, numerous bubbles.

**Nose** Free, aromatic and ample. Fresh and complex flavours dominated by aromas of candied lemons, white peaches and white flowers, such as hawthorn. This nose is complemented by honeyed notes.

**Mouth** Complex mouth. Champagne with a fresh attack that develops in the mouth. Smooth and fond, we find the candied lemon, slightly pasty and honeyed notes. Rich and balanced finish for a sparkling cuvée.



# CUVÉE MAGNUM ROSÉ 75 cl



**Grape** 100 % PINOT NOIR, HARVET 2011.12

**Effervescence** This champagne has a nice effervescence with fine bubbles resulting in the formation of a beautiful collar.

**Eyes** In the eye, this perfectly clear wine has a pale salmon pink color with bright reflections.

**Nose** The nose of this wine is very expressive and ample covered fruit. It contains notes of red berries but also strawberry or raspberry. Furthermore, we find in spice notes of stewed fruit and a sense of sweetness.

**Mouth** The palate is lively by continuing good development in the mouth. It contains notes of red fruits that give this champagne a delicacy and a fond look. The final of this champagne is vinous with notes tannic which gives it the material.

# CUVÉE MAGNUM RÉSERVE 75 cl



**Grape** 100 % PINOT NOIR, HARVEST

**Effervescence** This champagne has a nice effervescence with fine bubbles and a persistent cordon.

**Eyes** To the eye, this perfectly clear wine has a pale yellow color with golden highlights.

**Nose** The palate is clear and straightforward. fresh yellow fruit notes pulling the candy harlequin brings a tart side. The complexity of this champagne is carried by its development brings roundness and fat in the mouth finals. This champagne has a sweet, rich finish while remaining cost.

**Mouth** The attack in mouth is clear and frank. Notes of fresh yellow fruit with a hint of harlequin candy bring a tangy side. The complexity of this champagne is carried by its development which brings roundness and fatness in the final mouth. This champagne has a smooth and rich finish while remaining fresh.



# Contact information

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