

RB

CHAMPAGNE

ROGER

BARNIER

# Family Story

- Since 6 Generations
  - 2 First generation : Vine Grower
  - Roger BARNIER :
    - Cuisine Chef in Paris
    - Back to Villevenard in 1935
    - Gastronomic's Champagne
  - *Jean BARNIER*
  - Frédéric BERTHELOT : Actual General Manager
    - Strong affinity with cooking
    - Had developed the actual range
    - In charge of the vineyard
  - Alix MALFAIT BERTHELOT : Actual Winemaker



# Our Philosophie

- Champagne and Gastronomie
- Since the beginning of the Brand thanks to Roger BARNIER cooking experience.
- Making Balanced Champagne :
  - Strong but Elegant
  - Fresh and Complex
- You will always eat and drink well at Champagne Roger BARNIER



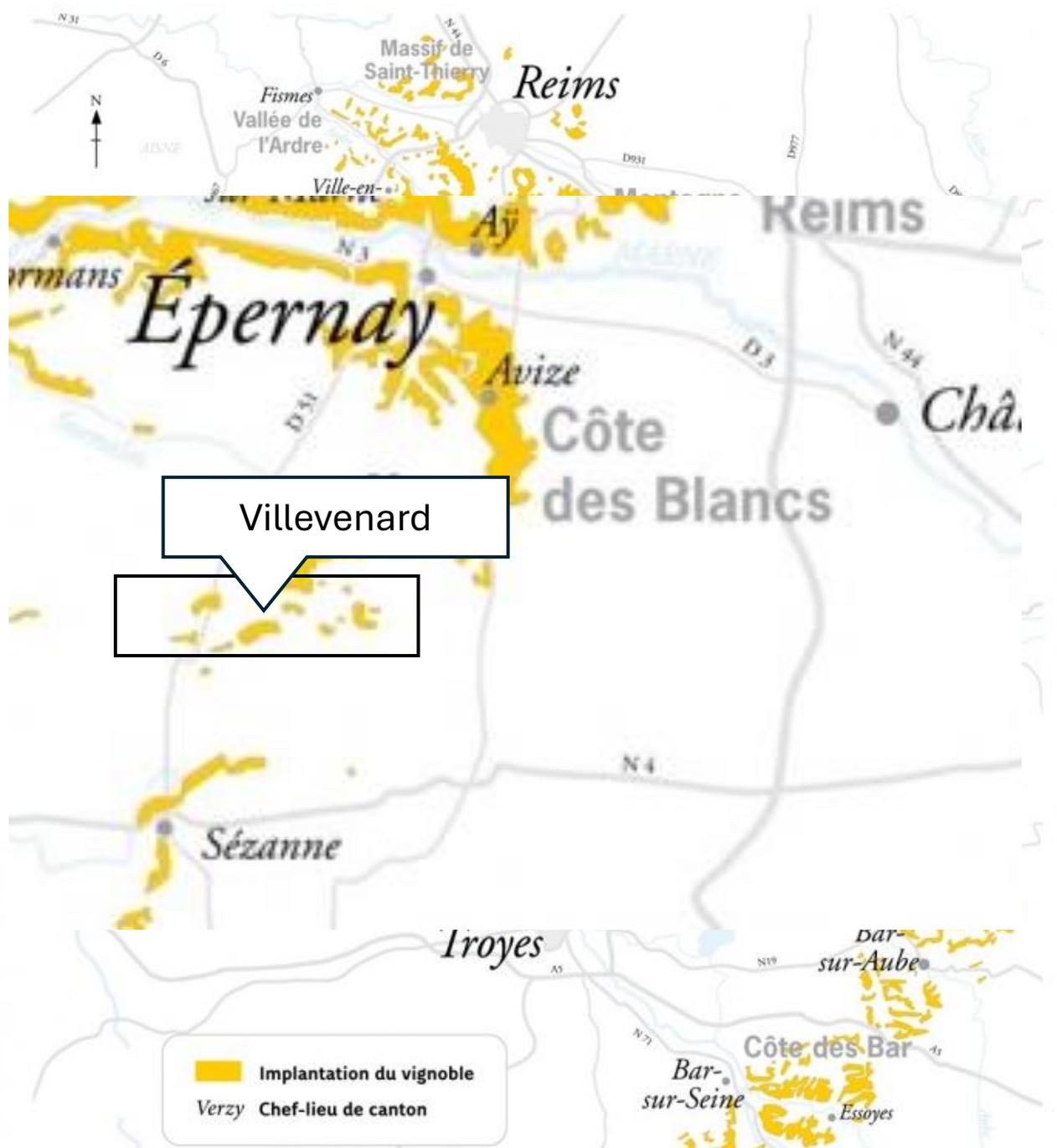


# Villevénard

At the South of Côte des Blancs

Petit Morin Valey

Majority of Chardonnay and a lot of Meunier.



# Our Vineyard

- Soil : Clay Limestone and Chalky
- 8 Hectares :
  - Certification High Environnemental Value
  - 41 Plots
    - Chardonnay : Freshness and Fruits
    - Meunier : Roundness and Structure
    - Pinot Noir : Spices
  - Harvest all by hand
- « Récoltant-Manipulant »



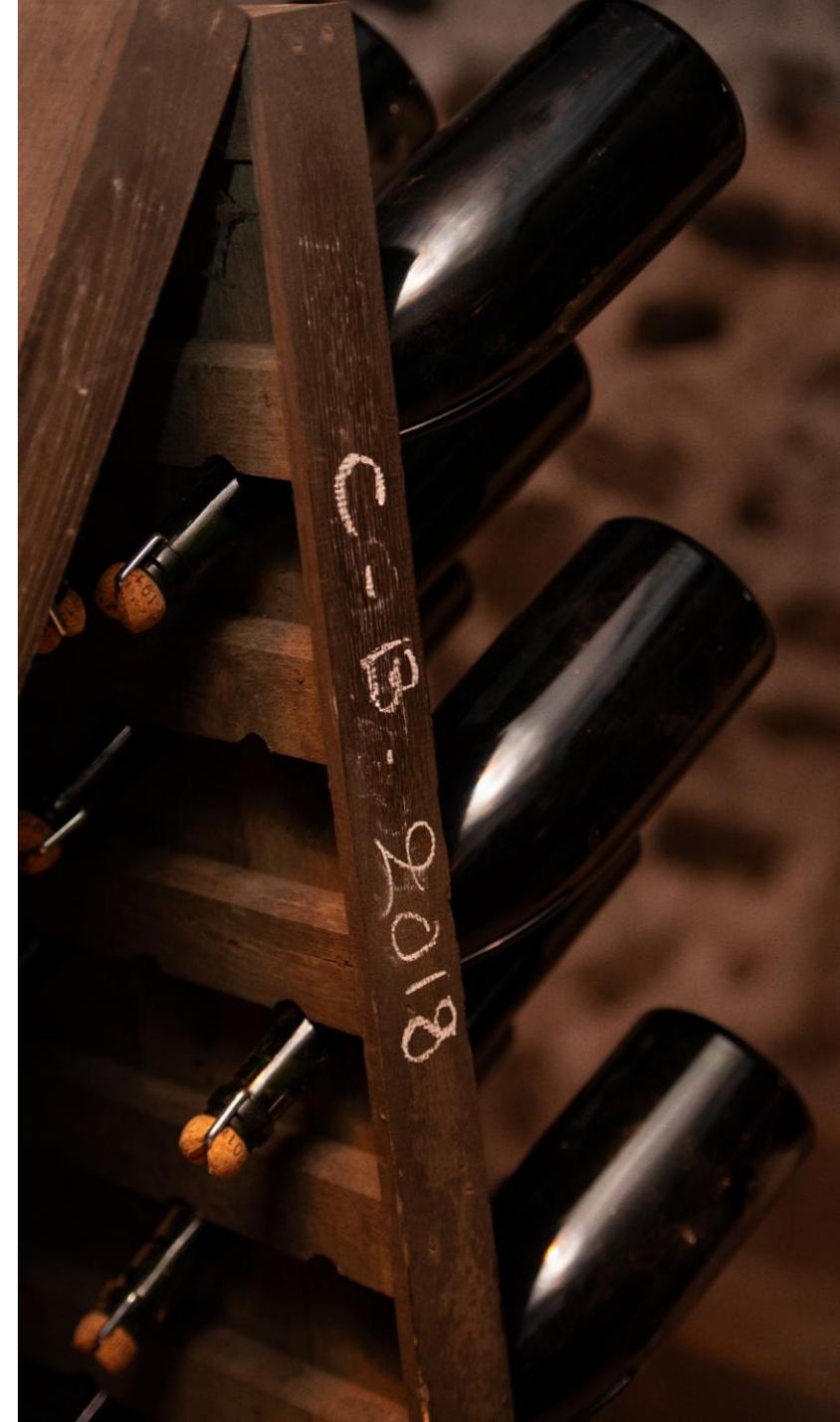
# The Wines

- Low intervention process to keep all aromas
- No Malolactic Fermentation to keep a fresh structure
- Plots vinification
- Reserved wine aged during 6 month in French oak Barrel



# Vintages

- Vintage's bottles aging with cork
- Vintage are made only on good years
  - 100% Meunier 2015
  - 100% Meunier 2016
  - 100% Meunier 2017
  - ...
  - ...
  - ...
  - 100% Meunier 2024



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