



Janvier 2020

# CHAMPAGNE BINON-COQUARD

## 100% CHARDONNAY

*This “blanc de blancs” is the perfect reflection of a “made in Aube” chardonnay. The vivacity gives way to fresh roundness. It will sublimate the end of your day.*

**BLENDING/GRAPE VARIETIES:** 100% Chardonnay

**TERROIR:** Côte des Bars, Southern Champagne, at the places called “Haut de Dampierre” and “Les Vaucelles” in Spoy. Our vines are planted in clay and chalky soils.

**AGE OF VINEYARD :** around 25 years old

**HARVEST:** only 2018 grapes

**VITICULTURE:** eco-friendly vine growing since the 90’s, certified Terra Vitis and HVE (High Environmental Value)

- Soils are ploughed in alternate ranks, no weed killers are used
- Grass is planted in between the ranks
- Precisely the right amount of fertilizer is used when and where necessary

### **WINE-MAKING PROCESS:**

- Grapes are hand-picked and the entire harvest pressed in an horizontal press
- Thanks to the use of temperature controlled stainless-steel tanks, Settling and alcoholic fermentation take place at 18°C, malolactic fermentation under 20°C,
- The wine goes through filtration prior to bottling
- Reserve wines are aged on Solera

**BOTTLED:** March 2019

**ALCOHOL PERCENTAGE:** 12.5% Vol.

**SUGARS:** 7 g/L - Brut

### **TASTING:**

- **Appearance:** bright yellow colour with silver reflects, very clear
- **Nose:** at first, the nose is fine and expressive with floral and pastry notes. We detect citrus and nut fruit aromas such as Mirabelle and peach on a second time. We also have caramel notes.
- **Taste:** Onctuous flavours of yellow fruit on a vanilla taste. We find again pastry flavours like a cake freshly baked. The final is delicate, still on maturity notes.

**FOOD AND WINE MATCHING:** complements salmon tartare, lemon meringue pie, crab clamp



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