



CHAMPAGNE  
BINON-COQUARD



## MILLESIME 2008

*After many years in the cellar, Brut Millésimé 2008 has combined harmony with elegance. The smoothness will honor each friend at your party.*

### **BLENDING/GRAPE VARIETIES:**

1/3 Pinot Noir, 1/3 Pinot Meunier, 1/3 Chardonnay

**TERROIR:** Côte des Bars, Southern Champagne, in the villages of Spoy, Meurville and Champignol lez Mondeville, Our vines are planted in clay and chalky soils.

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

**HARVEST:** Only 2008 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
- 10 years of ageing in the cellar

**BOTTLED:** May 2009

**ALCOHOL PERCENTAGE:** 12.5% Vol.

**SUGARS:** 6 g/l - Brut

### **TASTING:**

- **Appearance :** a beautiful pale golden colour with fines bubbles on the glass surface.
- **Nose :** very elegant, we find not only the aromas of yellow fruit like the mirabelle but also the sweet delicate notes of honey. During the second taste, we have the sign of a beautiful evolution, with notes of butter.
- **Taste :** We find again yellow fruits aromas and hints of accacia honey. The long storage in the cellar bring great roundness and substance to the mouth while retaining a freshness. Great harmony of the 3 champagne grape-varieties

**FOOD AND WINE MATCHING:** aperitif with soft cheese (Chaource) or goat cheese toast with honey.

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