



Janvier 2020

# CHAMPAGNE BINON-COQUARD

## PUR ROSE

*Dynamic and fresh, this blended rosé goes with everything: it will match with aperitif as well as desserts. Its female and greedy flavours will perfectly fit your improved parties.*

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

39% Pinot Noir, 45% Pinot Meunier, 16% Chardonnay with 18% of red wine

**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:** mainly 2014 grapes and 10% of reserve wine on Pinot Noir

**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:** May 2015

**ALCOHOL PERCENTAGE:** 12.5% Vol.

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

### **TASTING:**

- **Appearance:** beautiful and light cherry colour, inviting us to want more...become greedy.
- **Nose:** freshness is the first sensation. We smell a cocktail of red fruits: raspberry, cherry, redcurrant and Morello cherry. In the main time, we detect spicy notes inviting us to travel.
- **Taste:** Pure and tasty, the mouth reveals strawberry and raspberry notes to finish on a brandy fruit note. We feel also very pleasant butter biscuits aromas.

**FOOD AND WINE MATCHING:** it will perfectly match sushis, grapes clafouti or red fruit sorbet.



Rue de la fontaine - 10200 Spoy  
Tel/Fax : 03 25 27 41 82 Email : [contact@champagne-binoncoquard.fr](mailto:contact@champagne-binoncoquard.fr)

[www.champagne-binoncoquard.fr](http://www.champagne-binoncoquard.fr)

