



Janvier 2020

CHAMPAGNE BINON-COQUARD

VIEILLES VIGNES MILLESIME 2013

This top range champagne is made with a particular type of production and a unique vintage. Vinified with grapes from our oldest vines, the lower yield in these plots gives the grapes more sugar, and so a greater complexity to the taste.

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 and Champignol lez Mondevilles, Plots : « Dampierre », « La curée ». Our vines are planted in clay and chalky soils.

AGE OF VINEYARD : at least 35 years old, between 45 and 60 years old

HARVEST: only 2013 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: May 2014

ALCOHOL PERCENTAGE: 12.2% Vol.

SUGARS: 7 g/L - Brut

TASTING:

- **Appearance:** we can see a pale golden colour with reflections of copper. Nice lines of bubbles appear on the glass surface.
- **Nose:** delicate and very expressive. We find crunchy white fruit aromas combined with floral notes such as acacia. Then we have peach marmalade; beautiful balance between freshness and fruit pleasure.
- **Taste:** the beginning is nice. We feel maturity with ripped fruit aromas. The taste is rich and balance between Pinots fruitiness and Chardonnay floral flavours.

FOOD AND WINE MATCHING: taste as an aperitif, on a St Jacques carpaccio, a sole meuniere, or a light fruit pie.



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