



# CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

## **EXTRA PINOT NOIR**

*Extra Pinot Noir is a Liquor free champagne ; which makes this champagne for the discerning palate. It will please as well as impress your friends. With this cuvee, discover the typical flavour of our pinots noirs.*

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

100% Pinot Noir

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

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

**VINTAGE:** non-vintage: 80% of 2016 grapes with 20% of reserve wine of Pinot Noir aged on Solera

**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

**BOTTLING:** 4 May 2017

**ALCOHOL PERCENTAGE:** 12.8% Vol.

**STORAGE :** 3 years at least in bottles on laths

**QUANTITIES PRODUCED :** 4000 bottles/year

**TO KEEP :** from 2 to 3 years

**OPERATING TEMPERATURE:** between 8°C and 10°C

**SUGARS:** 0g/l Sugar free



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### TASTING:

- **Appearance:** pale yellow, brilliant colour with a persistent line of bubbles
- **Nose:** pleasing and soft, typically reflecting the Côte des Bars' pinots noirs. We detect litchi combined with a beautiful freshness of the white fruit flavours.
- **Taste:** At first there is a distinctive sensation of peach and acacia notes illuminating the palate, which leads to a roundness and structure from the pinot noir. This is followed by a wonderful lengthy interlude filled with hints of red fruits.

**FOOD AND WINE MATCHING:** serve as a mid-day aperitif, with smoked salmon, rabbit on a mustard sauce, grilled lobster, oyster, dry ham...



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