



# CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

## **MILLESIME 2012**

*After many years in the cellar, Millésime 2012 has combined harmony with elegance. The smoothness will honor each friend at your party.*

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

60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay

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

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

**VINTAGE :** 2012 only

**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

**ALCOHOL PERCENTAGE :** 12,5% Vol.

**BOTTLING :** may 2013, disgorgement following the sales

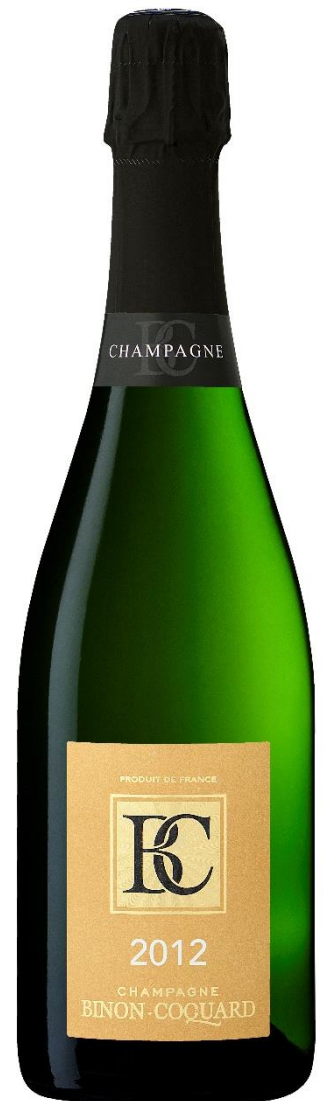
**STORAGE :** 7 years at least in bottles on laths

**SUGARS :** 5 g/l – Brut

**QUANTITIES PRODUCED :** 2000 bottles

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

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



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## MILLESIME 2012

### TASTING :

- **Appearance** : beautiful golden colour, with many fine bubbles on the surface.
- **Nose**: expressive and delicate. We find honey and vanilla flavours. The great amount of Pinot Meunier reveals yellow fruits aromas and floral notes.
- **Taste** : clear and complex attack, we find tertiary notes thank to the longer storage on laths. We have a beautiful struture with a great lenght. We feel candied mirabelle aromas and prune with brandy.

**FOOD AND WINE MATCHING** : apéritif, pan duck foie gras, cheese platter



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