



# CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

## **VIEILLES VIGNES MILLESIME 2015**

*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, Meurville and Champignol lez Mondeville, our vines are planted in clay and chalky soils.

**AGE OF VINEYARD :** at least 35 years old : between 45 and 60 in average

**VINTAGE :** 2015 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% Vol.

**BOTTLING :** may 2016, disgorgement following the sales

**STORAGE :** 4 years at least in bottles on laths

**DOSAGE :** 7 g/L – Brut

**QUANTITIES PRODUCED :** 3000 bottles

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

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



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### **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 bakery and fudge flavours. Some floral notes bring a great lightness.
- **Taste** : complex and greedy ; we have fresh butter notes but also candied fruit. We feel maturity with fresh almond aromas who gives structure to this champagne

**FOOD AND WINE MATCHING** : apéritif, andouillette au chaource, fresh cheese



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