



CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

VIEILLES VIGNES MILLESIME 2017

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 : 2017 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 2018, disgorgement following the sales

STORAGE : 4 years at least in bottles on laths

DOSAGE : 9 g/L – Brut

QUANTITIES PRODUCED : 3000 bottles

TO KEEP : from 2 to 3 years

OPERATING TEMPERATURE : between 8 °C and 10°C in a big glass for white wine





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TASTING:

- **Appearance** : we can see a great golden colour with pink reflects. Nice lines of bubbles appear on the glass surface.
- **Nose** : very expressive and tasty : we find ripe yellow fruit aromas, even candied. Notes of dry apricot and jam make the nose tasty. After a few minutes hints of vanilla and fresh almond bring more finesse
- **Taste** : we have a nice opening with bubbles that blow slightly in the mouth. A wonderful taste like the nose on yellow fruit and quince paste. A great structure with light bitters to finish on a tasty final.

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



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