

Mai 2023



CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

MILLESIME 2015

After many years in the cellar, Millésime 2015 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 Champignol lez Mondeville, our vines are planted in clay and chalky soils.

AGE OF VINEYARD : around 25 years old

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 : 12,5% Vol.

BOTTLING : may 2016, disgorgement following the sales

STORAGE : 7 years at least in bottles on laths

SUGARS : 9 g/l – Brut

QUANTITIES PRODUCED : 3000 bottles

TO KEEP : from 2 to 3 years

OPERATING TEMPERATURE: between 8 °C and 10°C



Rue de la fontaine - 10200 Spoy
Tel/Fax : 03 25 27 41 82 Email : contact@champagne-binoncoquard.fr



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TASTING :

- **Appearance** : beautiful pale yellow colour, with golden reflects.
- **Nose**: expressive and generous with white stewed fruits aromas, all-flower honey, vanilla and soft spices.
- **Taste** : fresh opening mouth with generous fruits (thanks to Pinot Meunier) such as baked apple, white cherry and vine peach. We also have bun aromas. This champagne is fresh with a great length thank to candied citrus fruits notes at the end

FOOD AND WINE MATCHING : apéritif, sea bream tartare, fresh goat cheese



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