



# CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

## 100% CHARDONNAY

*This "blanc de blancs" is the perfect reflection of a "made in Aube" chardonnay. The vivacity gives way to fresh roundness. It will sublimate the end of your day.*

**BLENDING/GRAPE VARIETIES:** 100% Chardonnay

**TERROIR:** Côte des Bars, Southern Champagne, at the places called "Haut de Dampierre" and "Les Vaucelles" in Spoy. Our vines are planted in clay and chalky soils.

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

**VINTAGE :** only 2021 (we don't keep reserve wine on Chardonnay)

**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

**BOTTLING:** May 2022, disgorgement following the sales

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

**STORAGE :** 1 year and half at least in bottles on laths

**QUANTITIES PRODUCED :** 1 700 bottles

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

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

**SUGARS:** 10 g/L – Brut



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Novembre 2023



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### TASTING:

- **Appearance:** bright yellow colour with silver reflects, very clear
- **Nose:** You can feel sweetness and delicacy. We detect floral notes of acacia with hints of mint which brings even more freshness.
- **Taste:** we find the chardonnay greediness as well as the freshness of this grape. Onctuous flavours of white fruits and citrus bring a lace sensation. The final is delicate, with a salty minerality, signature of the Kimmeridgian subsoil.

**FOOD AND WINE MATCHING:** complete a seafood platter or an evening aperitif



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