



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 2022 (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 2nd 2023, disgorgement following the sales

ALCOHOL PERCENTAGE: 12,5% Vol.

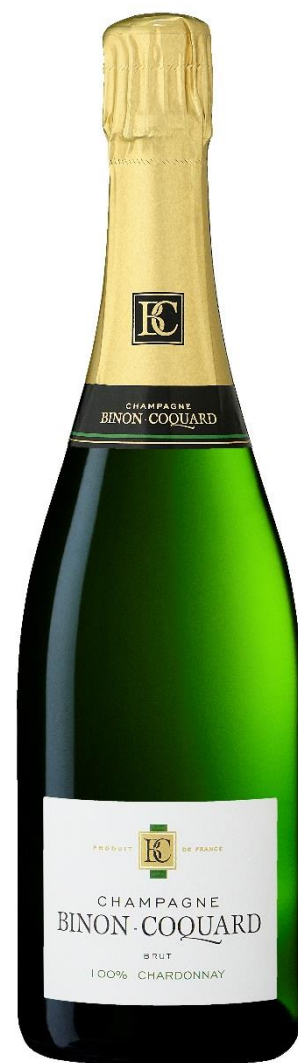
STORAGE : 1 year and half at least in bottles on laths

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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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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