

Janvier 2025



CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

PUR ROSE

Dynamic and fresh, this blended rosé goes with everything: it will match with aperitif as well as desserts. Its female and greedy flavours will perfectly fit your improved parties.

BLENDING/GRAPE VARIETIES:

36% Pinot Noir, 45% Pinot Meunier, 19% Chardonnay (with 17% of red wine on Pinot Noir)

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 : non-vintage : 85% of 2022 grapes with 15% of reserve wine on Pinot Noir aged on Solera.

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
- Reserve wines are aged on Solera

BOTTLING : May 2nd 2023

ALCOHOL PERCENTAGE : 12.5% Vol.

STORAGE : 15 months at least in bottles on laths

QUANTITIES PRODUCED : 1500 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:** beautiful and light cherry colour, inviting us to want more...become greedy.
- **Nose:** freshness is the first sensation. We smell a cocktail of red fruits: raspberry, cherry, redcurrant and Morello cherry. In the main time, we detect spicy notes inviting us to travel.
- **Taste:** pure and tasty, the mouth reveals strawberry and raspberry notes to finish on a brandy fruit note. We feel also very pleasant butter biscuits aromas.

FOOD AND WINE MATCHING: it will perfectly match sushis, grapes clafouti or red fruit sorbet.



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