

Avril 2025



CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

100% MEUNIER - MILLESIME 2016

As lovers of the aromas of this little-known grape variety, we wanted to introduce you to the fruitiness and tension of our Pinot Meuniers.

*This **ephemeral cuvée** will delight your guests and brighten up your evenings. The 100% Meunier composition, "made in Aube," will surprise you with its fruity, aged, and wonderfully smooth notes.*

BLENDING/GRAPE VARIETIES :

100% Pinot Meunier

TERROIR : Côte des Bars, Southern Champagne, in the village of Spoy, (plots « Legeux » and « la Potelle ») and the village of Meurville (plots « La Pipe » et « Pillonveaux ») ; our vines are planted in clay and chalky soils.

AGE OF VINEYARD : around 25 years old

VINTAGE : 2016 only

VITICULTURE : eco-friendly vine growing since the 90's, *certified Terra Vitis*

- 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 2017, disgorgement following the sales

STORAGE : 7 years at least in bottles on laths

SUGARS : 8 g/l – Brut

QUANTITIES PRODUCED : 2000 bottles

TO KEEP : from 2 to 3 years

OPERATING TEMPERATURE: between 8 °C and 10°C



Rue de la fontaine - 10200 Spoy
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TASTING :

- **Appearance:** this champagne reveals a beautiful, intense golden yellow. Numerous strings of fine bubbles nourish a fine, persistent bead.
- **Nose:** complex and expressive, with wild strawberry jam combined with notes of quince jelly, plums in syrup, and mixed-flower honey. Upon aeration, a few touches of cocoa beans, gentian, and dried walnuts add complexity.
- **Palate:** the opening is fleshy and rich, with a return of plums and quince jelly. The appropriate dosage allows the pleasant vinosity of the Meunier to express itself, combined with toasted almonds, wild raspberry jelly, and candied orange zest. The finish is refreshing

FOOD AND WINE MATCHING : to be enjoyed as an aperitif dinner, but also with a roast lamb fillet, with poultry in cream sauce or with a bloomy rind cheese such as Chaource.

CHARACTERISTICS OF THE YEAR 2016:

A relatively cold winter with regular frosts. Spring was marked by a late frost at the end of April, resulting in a significant loss of harvest potential; June was rainy and relatively warm. Mildew developed in some plots. The heatwave at the end of August helped to clean up the harvest, allowing it to begin on September 15th, with rain for almost the entire harvest.



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