



CHAMPAGNE  
**BINON-COQUARD**

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

## **CLASSIC**

*This champagne is a mirror of our planted grape varieties. Brut Classic will be the ideal companion to enjoy at any time, due to its simplicity. This cuvée is a perfect introduction to our range.*

### **BLENDING/GRAPE VARIETIES:**

70% Pinot Noir, 20% Pinot Meunier, 10% 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 :** non-vintage : 88,5% from 2022 grapes with 9% of reserve wine from Pinot Noir from 2021 and 2,5% of reserve wine aged in Solera system (Pinot Noir since 2004)

**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 2023

**ALCOHOL PERCENTAGE:** 12.5% Vol.

**STORAGE :** 2 years at least in bottles on laths

**SUGARS :** 8 g/l – Brut

**QUANTITIES PRODUCED :** 20 000 bottles/year

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

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



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### **TASTING:**

- **Appearance:** pale yellow with a persistent line of bubbles
- **Nose:** the first hint of mineralogy appears as chalk, flintstone, then becomes fine and elegant with light notes of citrus and rhubarb.
- **Taste:** fresh and light at first, the taste reveals itself fruity and smooth. We find white fruits aromas such as pear, green apple and vine peach. Beautiful length, still on freshness

**FOOD AND WINE MATCHING:** evening aperitifs, fish en papillotte, fresh goat cheese on salad, blanquette of veal



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