



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 cuvee 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*

- 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.

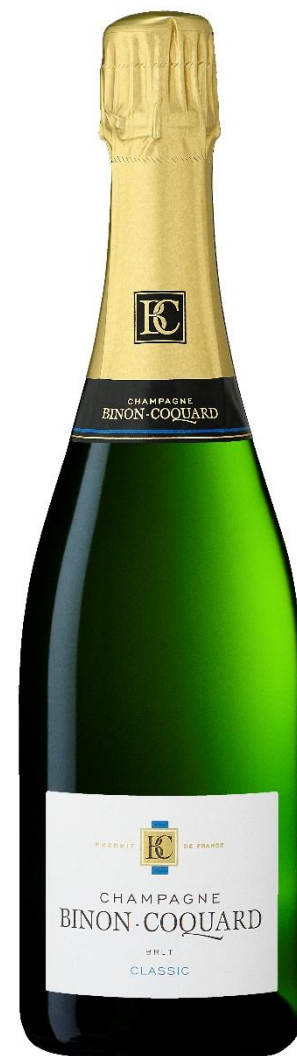
STORAGE : 2 years at least in bottles on laths

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



Rue de la fontaine - 10200 Spoy
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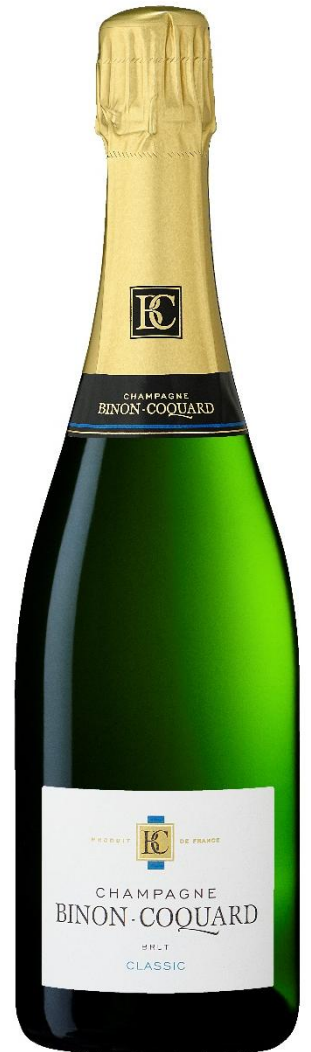
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TASTING:

- **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 papillote, fresh goat cheese on salad, blanquette of veal



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