



# CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

## ESPRIT SOLERA

*With the use of a special maturation process, Esprit Solera, invites and beckons you to the past. The Solera method combines different wines of several years and creates a blend that will be perpetually refreshed. The lingering taste in the mouth from this gourmet champagne will brighten up any of your festive or special dining occasion.*

**BLENDING:** Reserve wine 100% Pinot Noir from 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011 and 2012.

**TERROIR :** Côte des Bars : villages of Spoy, Meurville et Champignol lez Mondeville. Our vines are planted in clay and chalky soils.

**AGE OF VINEYARD:** around 25 years old

**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

**BOTTLING:** may 2013, disgorgement following the sales

**SUGARS:** 4 g/L - Brut

**ALCOHOL PERCENTAGE:** 12,5 % Vol.

**STORAGE :** 9 years in stainless steel tank and 10 years in bottles on laths

**QUANTITIES PRODUCED :** 1000 bottles

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

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



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### TASTING:

- **Appearance** : the colour is still pale yellow, despite all these years. We can see tears on the glass side, sign of ageing.
- **Nose** : We find light citrus aromas, sign of a remaining freshness. The nose brings us almond, hazelnut, candied fruits notes but also vanilla.
- **Taste** : amazing freshness with granny apple notes, pomelo and nut fruits. The mouth has a light truffle taste, which will develop in a few time. Beautiful length of the taste with a minty finale.

**FOOD AND WINE MATCHING** : complements poultry ravioles with truffle sauce, beef filet with truffles, breast of duck sweet and sour sauce.

### **PARTICULARITIES OF THE SOLERA AGEING METHOD.**

After the blendings in January a portion of the wine of the year is put on « reserve » and kept in stainless steel tanks at 13° C. They obtain light ageing aromas. A part of those wines is used for next year blendings, the remaining part is completed by the wine from the new vintage, etc, etc..., This way, the reserve is refreshed every year without losing its ageing notes.

### **ESPRIT SOLERA ORIGINS**

It all began by keeping wine only from Pinot Noir from the vintage 2004, quickly completed by Pinot Noir wines from vintage 2005,2006 ... and using those wines for our blendings.

Tasted every year, this reserve tank always left good impressions. Therefore, we decided to put aside this reserve wine and we thus created a champagne made only from this blend : a thousand bottles were made in 2011 for the first time.

Aged in a cellar of 12°C during 10 years, these reserve wines refine their maturity without losing their freshness, thanks to the prise de mousse. The Esprit Solera was born !



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