MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Champagne Saint-Chamant

Brut Blanc de Blancs Millésime



ABOUT THE ESTATE

- Champagne Saint-Chamant is now overseen by Stéphane Coquillette, whose late father Christian ran the estate for 70 years, from 1950 to 2020.
- The wines are housed in Saint-Chamant's cellar, which is over a mile long and is lined with hundreds of thousands of bottles.
- Vineyard plantings are largely Chardonnay, all in the Grand Cru of Chouilly. A 1.5 ha plot of Pinot Meunier is in Épernay.
- Long lees aging is the order of the day, as all wines are only disgorged once an order is placed for them, a practice that is unique within Champagne.
- Stéphane is committed to carrying on the estate's traditions, maintaining the house style of sophistication, richness, and refinement.

APPELLATION
Champagne

SUB-REGION
Côte des Blancs

GRAPE VARIETY
100% Chardonnay

FARMING
Sustainable, Organic

SOIL
Limestone and chalk

VINEYARDS & VITICULTURE
The estate consists of 11.50 hectares of vineyards, of which 11.4 hectares are dedicated to Chardonnay production. The grapes are 100% from Grand Cru Chouilly in the Côte de Blancs.

HARVEST & VINIFICATION
All grapes are hand-harvested. Average élevage time is for nine months in stainless steel and enamel tanks. The wine is then aged in bottle on the lees for between six to ten years and disgorged on order. Dosage approximately five grams per liter.

ALCOHOL BY VOLUME
12.0

PACK SIZE
6x750mL