MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Champagne Saint-Chamant

Brut Blanc de Blancs



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. Dosage approximately five grams per liter.

ALCOHOL BY VOLUME
12.0

PACK SIZE
6x750mL