



Champagne Stéphane Coquillette Brut Millésime

ABOUT THE ESTATE

- Champagne Coquillette is run by 4th-generation winemaker Stéphane Coquillette, and is a member of Vignerons Indépendants de France.
- Stéphane was trained and mentored by his father, the late Christian Coquillette, who ran Champagne Saint-Chamant for 70 years.
- Grapes come from Grand Crus Chouilly and d'Aÿ and 1er Crus Cuis and Mareuil/Aÿ.
- Work in the vineyards and cellar is strictly organic, which is somewhat unusual for the appellation.
- The wines are characterized by their low dosage, finesse, and delicacy.

APPELLATION

Champagne

SUB-REGION

Côte des Blancs

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Limestone

VINEYARDS & VITICULTURE

100% Chardonnay from old vines. The vineyards are worked in part by plough and then the ground is covered with bark in order to stop erosion and prevent weeds from sprouting. Herbicides are avoided all costs.

HARVEST & VINIFICATION

Grapes are slowly pressed, and the wine undergoes malolactic and ages in stainless steel tanks. Dosage 5 g/l.

ALCOHOL BY VOLUME

12.0

PACK SIZE

6x750mL