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'Äy 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