

## Champagne Stéphane Coquillet

### 1er Cru Brut L'Entrecœur

#### ABOUT THE ESTATE

- Champagne Coquillet is run by 4th-generation winemaker Stéphane Coquillet, and is a member of Vignerons Indépendants de France.
- Stéphane was trained and mentored by his father, the late Christian Coquillet, 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

65% Pinot Noir, 35% Chardonnay

#### FARMING

Sustainable, Organic

#### SOIL

Limestone

#### VINEYARDS & VITICULTURE

A blend of Pinot Noir from Aÿ and Mareuil/Aÿ and Chardonnay from Chouilly and Cuis. 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. Reserve wines are not used to adjust the blend of the non vintage wines, therefore all are from a single vintage but not marked as such since they do not rest on lees for the three-year mandatory minimum period.

#### ALCOHOL BY VOLUME

12.0

#### PACK SIZE

6x750mL

