

Champagne Stéphane Coquillet

Brut Cuvée Inflorescence

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'Äy and 1er Crus Cuis and Mareuil/Äy.
- 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

Vallée de la Marne

GRAPE VARIETY

66% Pinot Noir, 33% Chardonnay

FARMING

Sustainable, Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

The vines are entirely worked by hand with careful training and thinning in order to aerate and allow for good ventilation of the grape bunches. Stéphane does not employ herbicides and places an importance on a culture of high environmental value.

HARVEST & VINIFICATION

Vinification begins with selected yeasts, stirring on fine lees, malolactic fermentation done with cold stabilization to avoid any tartaric precipitation, and an aging of 3 and 1/2 years.

ALCOHOL BY VOLUME

12.0

PACK SIZE

6x750mL

