

Champagne Stéphane Coquillette

Extra-Brut Blanc de Blancs Cuvée Louis

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/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

Côte des Blancs

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Limestone

VINEYARDS & VITICULTURE

From the best parcels of Äy and Mareuil-sur-Äy. The vines were planted in 1964. 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 at all costs. This cuvée is named after Stéphane's son.

HARVEST & VINIFICATION

Grapes are slowly pressed, and the wine is fermented and aged in oak barrels for nine months. Zero dosage.

ALCOHOL BY VOLUME

12.0

PACK SIZE

6x750mL

