Champagne Stéphane Coquillette

Brut Rosé Marie Aimer



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
Vallée de la Marne

GRAPE VARIETY
100% Pinot Noir

FARMING
Sustainable, Organic

SOIL
Limestone

VINEYARDS & VITICULTURE
From old vines mainly in Aÿ and a bit in Mareuil-sur-Aÿ. 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.

HARVEST & VINIFICATION
This is a saignée of Pinot Noir made exclusively of free-run juice from a two-day maceration. The wine undergoes malolactic and ages in stainless steel tanks. Dosage 5g/L. Neither fined or filtered. 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