

CHAMPAGNE  
**VAZART  
COQUART**  
& FILS

**CUVÉE CAMILLE**

Grand Cru



Marriage in perfect harmony of Chardonnay and Pinot Noir. Tribute to Jean-Pierre Vazart's great-grandparents, both named Camille. An original cuvée that will be the perfect match for your terroir aperitifs as well as for fleshy and refined dishes.

**Terroir:**

Vineyard of 11 hectares in Chouilly  
Average age of the vineyard of 45 years  
Village classified as « Grand Cru » in the « Côte des Blancs » area  
Chalk subsoil  
Certified High Environmental Value & Sustainable Viticulture  
1st certified Organic Viticulture harvest in 2020

**Grape varieties:**

70% Pinot Noir  
30% Chardonnay

**Blend:**

80% harvest 2022

**Vinification:**

Partial malolactic fermentation  
Temperature-controlled stainless-steel vats  
Available in bottles  
Bottling: May 2023  
Dosage: 5 g/l

**Organic Certification FR-BIO-20**

Vazart-Coquart & Fils  
6 Rue des Partelaines  
51530 CHOUILLY  
+33 (0) 3 26 55 40 04  
contact@vazart-coquart.com  
www.champagnevazartcoquart.com

