



CHAMPAGNE  
**VAZART  
COQUART**  
& FILS

**SPECIAL  
GOURMET**

**Grand Cru  
Blanc de Blancs**



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Emblematic cuvée formerly named "Special Foie Gras", it can be paired to several dishes thanks to its rich and sweet character.

**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

**One grape variety:**

100% Chardonnay

**Blend:**

Blend of multiple vintages, average age 10 years  
Majority 2012 harvest

**Vinification:**

Malolactic fermentation done  
Temperature-controlled stainless-steel vats  
Available in bottles  
Bottling: April 2013  
Dosage: 30 g/l

