



VAZART
COQUART
— & FILS —
CHAMPAGNE

SPECIAL GOURMET

Grand Cru
Blanc de Blancs



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 43 years
Village classified as « Grand Cru » in the « Côte des Blancs » area
Chalk subsoil
Certified High Environmental Value & Sustainable Viticulture
Conversion to Organic Viticulture
1st certified organic harvest in 2020

One grape variety:

100% Chardonnay

Blend:

Several vintages
10 years old

Vinification:

Malolactic Fermentation
Temperature-controlled stainless-steel vats
Available in bottles
Dosage: 30 g/l

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