



CHAMPAGNE  
**VAZART  
COQUART**  
& FILS

**ROSÉ**

Grand Cru



We blend our Pinot Noir vinified in red with our Chardonnay to develop this festive wine. Its charming freshness of red fruits and lively finish make this Rosé a champagne to drink in any occasion.

**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:**

95% Chardonnay  
5% Pinot Noir

**Blend:**

60% 2018 harvest, Pinot Noir is vinified in red  
40% blend of the Réserve Perpetuelle started in 1982 and has been renewed each year with 40% from the first juices

**Vinification:**

Partial malolactic fermentation  
Temperature-controlled stainless-steel vats  
Available in bottles  
Bottling: May 2019  
Dosage: 3.5 g/l

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