



VAZART
COQUART
— & FILS —
CHAMPAGNE

BRUT RÉSERVE

Grand Cru
Blanc de Blancs



This Blanc de Blancs unveils the Vazart-Coquart style. Great finesse, supple and airy, very much appreciated by champagne lovers. Some of the wines composing this blend come from our Réserve Perpetuelle.

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:

65% harvest 2017
5% harvest 2016
5% harvest 2015
25% blend of the Réserve Perpetuelle started in 1982 and has been renewed each year with 40% from the first juices

Vinification:

Malolactic fermentation partially completed
Temperature-controlled stainless-steel vats
Available in half-bottles, bottles and magnums
Bottling: May 2018
Dosage: 6.5 g/l

Awards:

Sakura Japan Women's Wine Awards, 2021, Gold
Decanter World Wine Awards, 2020, Bronze, 88/100
Gault&Millau, 2021, 16/20
Gilbert&Gaillard, 2021, 90/100
Le Point, 2020, 16/20
Wine Spectator, 2020, 90/100

Vazart-Coquart & Fils
6 Rue des Partelaines
51530 CHOUILLY
+33 (0) 3 26 55 40 04

contact@vazart-coquart.com
www.champagnevazartcoquart.com

