

CHAMPAGNE
**VAZART
COQUART**
& FILS

EXTRA BRUT

**Grand Cru
Blanc de Blancs**



Kept for a long time in our cellars, this cuvée will surprise you with its freshness, finesse and authenticity. Her chalky tonicity makes this wine the ideal companion for a seafood platter.

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:

35% 2020 harvest
65% 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 2021
Dosage: 1.5 g/l

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