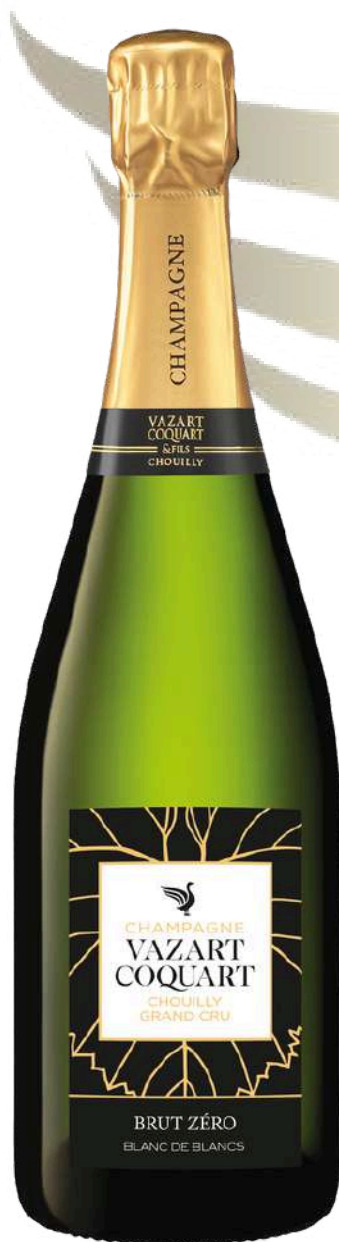


CHAMPAGNE
**VAZART
COQUART**
& FILS

BRUT ZÉRO

Grand Cru
Blanc de Blancs



No sugar content, this wine has aged for many years and reveals the Chardonnay from Chouilly. Intensity, body and elegance make this cuvée an exceptionally delicate and generous champagne.

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:

55% 2017 harvest
45% 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 2018
Dosage: 0 g/l

Vazart-Coquart & Fils
6 Rue des Partelaines
51530 CHOUILLY
+33 (0) 3 26 55 40 04
contact@vazart-coquart.com
www.champagnevazartcoquart.com

