



VAZART
COQUART
— & FILS —
CHAMPAGNE

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 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% 2016 harvest
5% 2015 harvest
5% 2014 harvest
25% blend of the Réserve Perpetuelle started in 1982 and has been renewed each year with 40% from the first juices

Vinification:

Malolactic fermentation
Temperature-controlled stainless-steel vats
Available in bottles
Bottling: May 2017
Dosage: 1.5 g/l

Awards:

Gilbert&Gaillard, 2021, 91/100

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