



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:**

65% 2018 harvest  
35% 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: 1.5 g/l

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