



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:

65% 2015 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: March 2016
Dosage: 0 g/l

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