

CHAMPAGNE
**VAZART
COQUART**
& FILS

DEMI-SEC

**Grand Cru
Blanc de Blancs**



The sweetness and generosity of the fruit make this cuvée a delicate expression of Chardonnay. The wines from our Réserve Perpetuelle allow us to rediscover the supple and airy signature of Vazart-Coquart.

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:

67% 2021 harvest
33% 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 2022
Dosage: 35 g/l

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