



VAZART
COQUART
— & FILS —
CHAMPAGNE

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 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% 2017 harvest
5% 2016 harvest
5% 2015 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 2018
Dosage: 35 g/l

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