

CHAMPAGNE
**VAZART
COQUART**
& FILS

**SPECIAL CLUB
2017**

Grand Cru
Blanc de Blancs



Since 1996, we have been part of the “Club Trésors de Champagne”. This association of independent winegrowers is constantly looking for excellence. A prestige cuvee, the Special Club ages for many years in the cellar before arriving at your table with a unique freshness. It receives a cork stopper at the time of bottling, which gives it a superior complexity. It is a full, gourmet wine intended for great moments and gourmet meals.

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

Two plots:

Le Mont Aigu
La Cerisière

One grape variety:

100% Chardonnay

Blend:

100% harvest 2017

Vinification:

Malolactic fermentation done
Temperature-controlled stainless-steel vats
Bottling and aging with a natural cork stopper
Manual disgorging "à la volée"
Available in bottles and magnums
Bottling: May 2018
Dosage: 0 g/l

Vazart-Coquart & Fils
6 Rue des Partelaines
51530 CHOUILLY
+33 (0) 3 26 55 40 04

contact@vazart-coquart.com

www.champagnevazartcoquart.com

