



VAZART-COQUART & FILS CHAMPAGNE

Chouilly



Cuvée	Vintage	Cepage	Classification	Source - Village - Parcels	Farming	Fermentation	Malolactic Fermentation	Reserve Wine	Dosage	Yield & Production	Élevage
Brut Réserve de Blancs	NV	100% Chardonnay	Grand Cru	Priolin, Les grandes Terres, Sorageon, Croix Marie, Chemin d'Avize, Chaude Fausse, Plumecock—all located in Chouilly between 0.20 ha and 1 ha; Middle slope, South and South East	organic farming	fermentation alcoholic and malolactic in the same time. To keep the heat. In this way there is big temperature difference; Active dry yeast – 10 days; 50 hl, 100 hl, Solera : 200 hl	100%	65% 2015 35% solera	6,5g/L Disgorgement: July 2018; 2.5 yrs on lees	Between 7.500 and 8 000 plants per ha 13 000kg/ha 63hl per ha; 4 000 cases hl/ha cases produced	Stainless steel no Fining, Filtration
Extra Brut de Blancs	NV	100% Chardonnay	Grand Cru	Chouilly	organic farming	fermentation alcoholic and malolactic in the same time. To keep the heat. In this way there is big temperature difference	100%	2014	3.5g/L Disgorgement: July 2018	hl/ha 180 cases produced	Stainless steel no Fining, Filtration
Rosé	NV	85% Chardonnay 15% Pinot Noir	Grand Cru	Chouilly	organic farming	fermentation alcoholic and malolactic in the same time. To keep the heat. In this way there is big temperature difference	100%	2013	7,5 g/L Disgorgement: May 2018	25 cases hl/ha cases produced	Stainless steel no Fining, Filtration
Grand Bouquet Millésimé de Blancs Brut	2012	100% Chardonnay	Grand Cru	Chouilly	organic farming	fermentation alcoholic and malolactic in the same time. To keep the heat. In this way there is big temperature difference	100%	NA	6 g/L Disgorgement: July 2018	450 cases hl/ha cases produced	Stainless steel no Fining, Filtration
Cuvée Club Trésor	2010	100% Chardonnay	Grand Cru	La Cerisière 0.70 ha, Montaigu 0.52ha –both located in Chouilly; Between 7.500 and 8 000 plants per ha -11 500 kg/ 60 hl per ha; southwest facing; Clay and chalk / light topsoil	organic farming Chablis pruning – Harvest by hand	fermentation alcoholic and malolactic in the same time To keep the heat. In this way there is big temperature difference; Dry yeast active – 10 days; 50 hL	100%	NA	3 g/L liqueur Disgorgement: July 2018; 7.5 yrs on lees	450 cases hl/ha cases produced	Stainless steel no Fining, Filtration