



CHAMPAGNE
**VAZART
COQUART**
& FILS

CUVÉE CAMILLE

Grand Cru



Vazart-Coquart & Fils
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Marriage in perfect harmony of Chardonnay and Pinot Noir. Tribute to Jean-Pierre Vazart's great-grandparents, both named Camille. An original cuvée that will be the perfect match for your terroir aperitifs as well as for fleshy and refined dishes.

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

Grape varieties:

50% Chardonnay
50% Pinot Noir

Blend:

80% harvest 2019
20% 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 2020
Dosage: 3.5 g/l

