





- Champagne Saint-Chamant is now overseen by Stéphane Coquillette, whose late father Christian ran the estate for 70 years, from 1950 to 2020.
- The wines are housed in Saint-Chamant's cellar, which is over a mile long and is lined with hundreds of thousands of bottles.
- Vineyard plantings are largely Chardonnay, all in the Grand Cru of Chouilly. A 1.5 ha plot of Pinot Meunier is in Épernay.
- Long lees aging is the order of the day, as all wines are only disgorged once an order is placed for them, a practice that is unique within Champagne.
- Stéphane is committed to carrying on the estate's traditions, maintaining the house style of sophistication, richness, and refinement.

APPELLATION

Champagne

SUB-REGION

Côte des Blancs

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Chalk

VINEYARDS & VITICULTURE

From Chardonnay grown on a separate plot of very white chalk.

HARVEST & VINIFICATION

This is the 2009 vintage and has been in bottle since June 2010. Disgorged in June of 2020. Eight g/l dosage.

ALCOHOL BY VOLUME

12.0

PACK SIZE

6x750mL



