MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Champagne Stéphane Coquillette

Brut Cuvée Inflorescence



ABOUT THE ESTATE

- Champagne Coquillette is run by 4th-generation winemaker Stéphane Coquillette, and is a member of Vignerons Indépendants de France.
- Stéphane was trained and mentored by his father, the late Christian Coquillette, who ran Champagne Saint-Chamant for 70 years.
- Grapes come from Grand Crus Chouilly and d'Äy and 1er Crus Cuis and Mareuil/Aÿ.
- Work in the vineyards and cellar is strictly organic, which is somewhat unusual for the appellation.
- The wines are characterized by their low dosage, finesse, and delicacy.

APPELLATION
Champagne

SUB-REGION
Côte des Blancs

GRAPE VARIETY
66% Pinot Noir, 33% Chardonnay

FARMING
Sustainable, Organic

SOIL
Clay and limestone

VINEYARDS & VITICULTURE
The vines are entirely worked by hand with careful training and thinning in order to aerate and allow for good ventilation of the grape bunches. Stephane does not employ hebicides and places an importance on a culture of high environmental value.

HARVEST & VINIFICATION
Vinification begins with selected yeasts, stirring on fine lees, malolactic fermentation done with cold stabilization to avoid any tartaric precipitation, and an aging of 3 and 1/2 years.

ALCOHOL BY VOLUME
12.0

PACK SIZE
6x750mL