

## Champagne Saint-Chamant Brut Blanc de Blancs Cuyée Craie



#### ABOUT THE ESTATE

- 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

## PACK SIZE

6x750mL