

FDS*

By

Christophe COQUARD

* Fresh, Delicate & Subtle



The Coquard family have been cultivating their love for Beaujolais vineyards and wine for several generations. Christophe grew up watching his Grandfather and father toiling among the vines and vinifying Gamay in the family winery at Domaine le Boitier. After working for three years in the wine import and distribution sector in London, Christophe spent time working on three different continents for three renowned wineries (California J. Lohr Winery, New Zealand Villa Maria Estate and South Africa Hamilton Russell Vineyards). Once back in the Beaujolais, he developed his skills and expanded his network of contacts, working for two négociant houses and in 2004 Christophe decided to 'return home' properly, to the family estate, and to channel his energies into livening up the Beaujolais wine scene. Whilst carrying on the family tradition in Beaujolais, Christophe has also developed a micro-négociant business offering intriguing parcels from the Languedoc

Varietal: 100% Sauvignon

Origin & Vintage: Pays d'Oc 2019



Philosophy

« Worthy descendant of the Coquard family, vine growers for several generations, I want to reflect the diversity and the richness of opportunity across the Languedoc region with a full qualitative approach encompassing all the key elements from the vines to the wines » Christophe COQUARD

Harvest:

Manual and Mechanical.

Winemaking

Harvested by night to keep the freshness, each vineyard lot is gently pressed after a 6 hours skin contact to allow the full aroma expression of Sauvignon blanc. The lots are fermented at low temperature for more finesse & purity and after 3 months of *sur lies* aging with gentle battonage (to mature the wine).

Growing Region: "Terroir Littoral"

Ageing 3 months *sur lies* in stainless steel tanks

Christophe's tasting notes

This wine boasts lemon yellow colour tinged with green highlights. Its nose is intense yet fresh with notes of grapefruit and pineapple. Fresh on the palate with lovely flavours of citrus and a lively finish. Drink chilled between 10 to 12°C, with fish, seafood, oysters or as an aperitif to appreciate its aromatic intensity

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