

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% Cabernet 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: Mechanical and manual.
Winemaking

Harvested at night to keep the freshness, each vineyard lot is fermented separately after a 4 days pre-fermentation cold soak which brings bright fruit & colour and silky tannins. Some selected lots are fermented with French oak for richness and length.

Growing Region: "Terroir Littoral"

Ageing 3 months sur lies

Christophe's tasting notes

This wine is deep purplish red in colour and features an intense nose with notes of blueberry and violet. Round and delectable on the palate with lovely flavours of freshly picked black fruit. With ageing, this wine will develop subtle flavours of vanilla, liquorice, tobacco, truffles. Ready to drink now (at 13/15°C) with charcuterie, red meats, game and cheeses.

Hameau « Le Boitier », 69620 Theizé en Beaujolais, France.

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