

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% Chardonnay

**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

### **Growing Region and soil:**

The coastal terroirs of the Languedoc around Sete, under the favourable influence of the Mediterranean climate, provides a unique location for viticulture. The ambient humidity and gentle sea breezes caress the vines whose roots plunge into soil composed of limestone and alluvial deposits that date back to the Quaternary period.

**Harvest:**  
Mechanical.

### **Winemaking**

Harvested by 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.

### **Ageing**

3 months *sur lies* in stainless steel tanks

### **Tasting notes**

An elegant, refined Chardonnay. The wine's exquisite flavours include hints of brioche and fresh mushrooms, chestnuts, marron glacé, lemon, vanilla and honey – characters reflected by the beige/orange to yellow/gold spectrum on the label. Drink over the next 12 months between 11 and 13°C with mixed salads, grills, fish and shellfish.

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