

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% Merlot

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.

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. 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 a vivid deep purplish red in colour and boasts an intense nose with notes of blackberry and peppermint. Round and delectable on the palate with lovely flavours of black fruit.

The nose brings to mind the wine's mature, earthy aromas of leather, spice, liquorice and truffles ... and also fruity scents of cherry, strawberry jam, prunes and violets.

A wine of great pleasure to enjoy with grilled red meats and game. (Serve cool - between 13 and 15°C)

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

Tel : + 33 (0)4 74 71 11 59 Fax : + 33 (0)4 74 71 11 60 E-mail : contact@maison-coquard.com
SARL au capital de 100 000€ - RCS Villefranche - Tarare 480 622 851 - Siret 480 622 851 00016