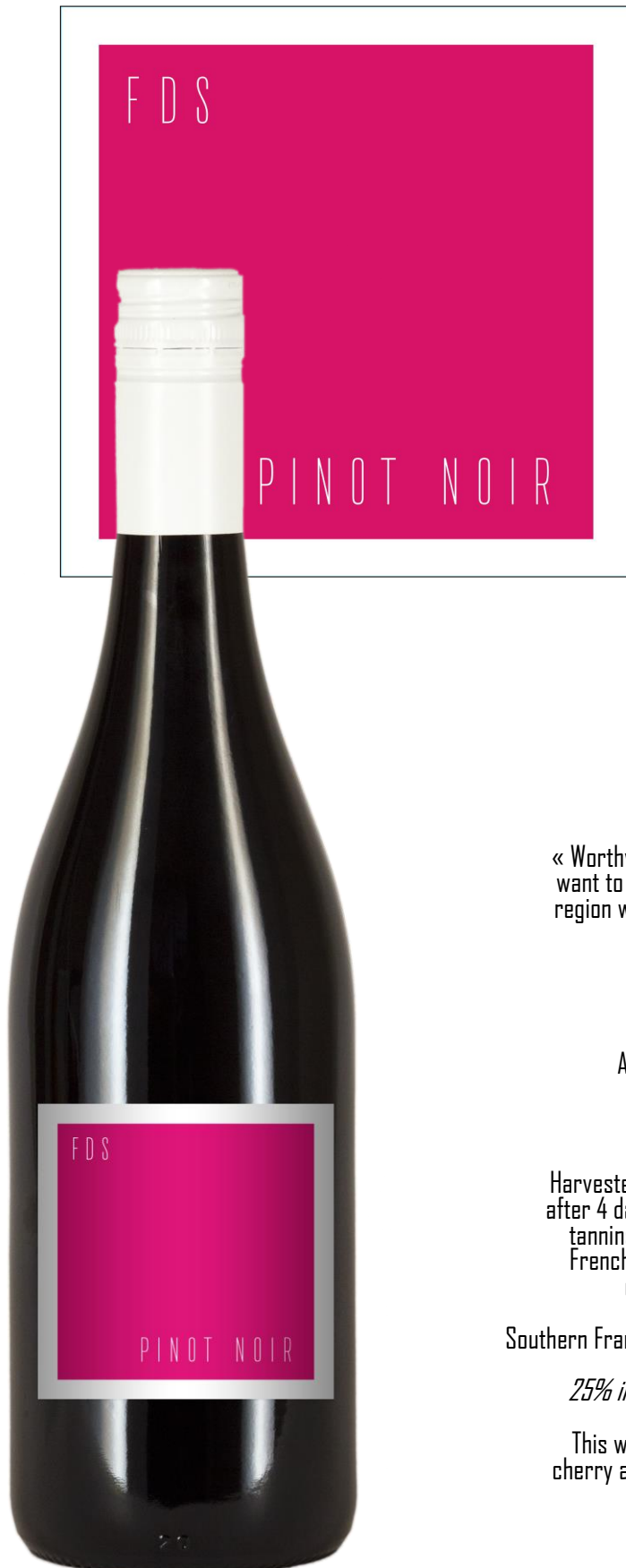


FDS*

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% Pinot Noir

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

Age of the vines:

Between 40 to 50 years old for the oldest vines.

Soil and Harvest:

Alluvial deposit. The vines grow on the alluvial plain of the Aude River.

Harvest:

Mechanical and manual.

Winemaking

Harvested by night to keep the freshness, each vineyard lot is fermented separately after 4 days pre-fermentation cold soak which brings bright color & flavour and silky tannins. After gentle pressing, some selected lots are racked directly into small French oak barrels adding depth and complexity. After 4 months of ageing, each component is blended to create this Christophe COQUARD "Cuvée".

Growing Region:

Southern France, in the Languedoc-Roussillon (between Carcassonne and Narbonne)

Ageing

25% in french oak sur lies for 4 months / 75% in stainless steel tanks

Christophe's tasting notes

This wine is garnet in color and features a fine, delicate fresh nose with notes of cherry and sweet spices. Ample and robust on the palate with lovely flavours of red berries and mild spices complemented by a long and fresh finish.

A treat!

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