

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% Grenache Rosé
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

Terroir :

The soil is composed of calcareous clay and the vineyards are terraced. The climate is cool for the region with considerable diurnal/nocturnal temperature differences, which allows these wines to preserve perfect balance.

Origin of the Grenache is Hérault department in the Languedoc-Roussillon vineyard.

Vinification/ageing:

The grapes are cooled down to 8°C and transferred immediately to the press to extract the rosé wine must. Particular attention is paid to the pressing to ensure that only the first, highest-quality juice is kept. The juice is then left to settle according to the precise aromatic profile that is being targeted. No cultured yeast added, only natural yeast used for the alcoholic fermentation. Fermentation lasts between 15 and over 20 days, depending on the degree of clarification and the temperature.

Finally, after light fining, the wine is kept in steel vats or bottled quite early to preserve the fresh, fruity character of the wine.

Tasting notes and food pairing:

Superb, brilliant, pale pinkish colour. Highly fresh aromatic, with delicate notes of red berries, citrus and tropical fruit.

On the palate, giving an impression of freshness and very well-balance with floral notes. Lovely length and a mineral, saline and fresh finish with character. Ideal as an apéritif or with grilled lamb chops or salad entrée. Serve at 12°C

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