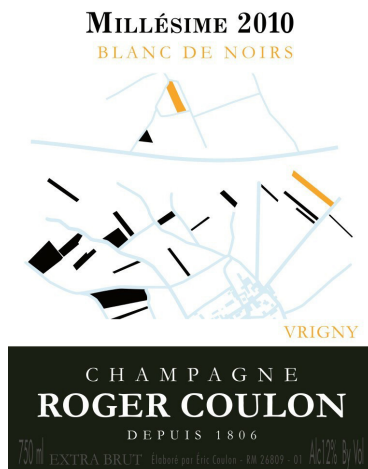


Roger Coulon



Blanc de Noirs Millésimé Extra Brut



At a Glance:

- **Appellation:** AOC Champagne Extra Brut
- **Encépagement:** Pinot Meunier (50%), Pinot Noir (50%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the sloped, east-facing Limons lieu-dit in Vignay and the sloped, north-facing Linguets lieu-dit in Gueux
- **Soil Types and Compositions:** Thanetian sand
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,500 vines/ha. Vines in Les Linguets planted in Franc de Pied. Vines are 30-50 years old.
- **Average Yields:** Controlled with severe winter pruning, debudding, and an occasional green harvest
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 8 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages for 10 months in stainless-steel tanks
- **Press Wine:** Cuvée from first pressing retained for Champagnes, Taille from second pressing sold off
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Restricted to its absolute minimum, and applied only when necessary during élevage and at bottling

In The Glass:

Rich and full-bodied on the palate, the luscious and expansive character of this wine's red fruit completely absorbs the three-grams-per-liter dosage. With notes of pain aux raisins, roasted coffee, and iodine, Coulon's Blanc de Noirs is boldly vinous and straightforwardly delicious at the same time