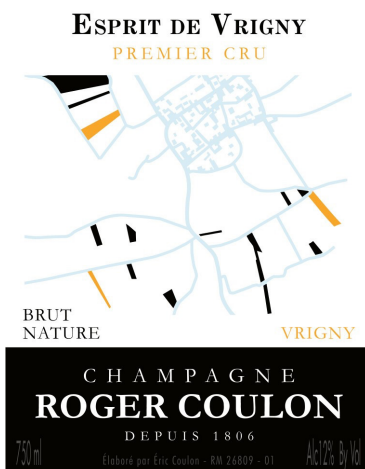


Roger Coulon



Esprit de Vrigny Brut Nature



At a Glance:

- **Appellation:** AOC Champagne Brut Nature
- **Encépagement:** Pinot Meunier (33%), Pinot Noir (33%), Chardonnay (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 0 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3 parcels in Vrigny on east-facing slopes
- **Soil Types and Compositions:** Chardonnay planted on limestone chalk, Pinot Noir planted on clay, and Meunier planted on Thanetian sand.
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,500 vines/ha. Vines average 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 neutral oak barrels
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 6 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages for 10 months in neutral oak barrels
- **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:

Coulon's Esprit de Vrigny is thrillingly fine, taut, and mineral, but it displays great mouth-coating concentration and density. This Brut Nature is a perfect homage to the noble soils of the village of Vrigny, rendered as transparently as possible.