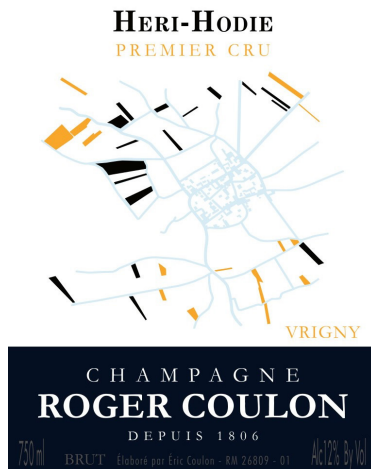


Roger Coulon



Heri-Hodie Brut



At a Glance:

- **Appellation:** AOC Champagne Brut
- **Encépagement:** Pinot Meunier (90%), Pinot Noir and Chardonnay (10%)
- **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 1er cru villages of Vrigny, Pargny, and Coulomme, all in the Northern Montagne de Reims
- **Soil Types and Compositions:** Thanetian sand
- **Vine Age, Training, and Density:** Trained in Guyot, 20-50 years old, and planted at 8,500 vines/ha
- **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 600-l demi muids (10%) and stainless-steel tanks (90%)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 3 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages for 10 months in 600-l demi muids (10%) and comes from a perpetual reserve solera of Meunier begun in 1995 (90%).
- **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:

From the Latin "Yesterday-Today," Heri-Hodie clearly displays the constancy of its terroir with a perpetual reserve solera that goes back to 1995. 100% Meunier, the wine is fresh and floral without sacrificing body or concentration.