

Roger Coulon



Héritage



At a Glance:

- **Appellation:** AOC Champagne Extra Brut
- **Encépagement:** Chardonnay (80%), Pinot Meunier (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 1 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the sloped, east-facing Champs Chevalier lieu-dit in Vrigny
- **Soil Types and Compositions:** Thanetian sand.
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,500 vines/ha. Vines are 20-50 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 205-l neutral oak barrels traditional to the Champagne region
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 15 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages in 205-l neutral oak barrels traditional to the Champagne region. Chardonnay ages for 18 months, Meunier for 10 months.
- **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 a single lieu-dit and aged on its lees for 15 years, Coulon's Héritage cuvée is a layered, contemplative, profoundly powerful wine. With a dazzling nose of honey, smoke, and fresh vanilla bean and a palate of strict minerality and incredible precision, this spellbinding effort will clearly evolve for a long time to come.