

# Roger Coulon



Eric and Isabelle Coulon are the representatives of the eighth generation of the Coulon family to be engaged as *récoltant-manipulants*, producing Champagne from Vrigny and the surrounding villages in the northwest corner of the Montagne de Reims. Since 1806, this family has gradually increased its holdings so that there are now 10 hectares under vines, almost all located within the 1er Cru rated villages of Vrigny, Coulommès and Pargny, about 10 kilometers distance from Reims. In terms of their rigorous vineyard management and cellar practices, eighth-generation Eric and, as of late, his bright son Edgar occupy a tiny fringe within a region still largely mired in chemical farming and dominated by the ultra-powerful *Grandes Marques*: organic viticulture, spontaneous fermentations, low sulfur, and no fining or filtration all allow this estate's terroirs to speak clearly of the magic that one can encounter on the slopes surrounding Reims.

Coulon is one of only 6 growers in the *élite Trait d'Union*, an association committed to expressing terroir and working as naturally as possible. The other members, Egly-Ouriet, Larmandier-Bernier, Sélosse, Prévost, and Jacquesson, are lofty company indeed, with prices far higher than Coulon's. Eric and Edgar's wines strike an uncanny balance between precision and richness, combining penetrating minerality with the boldness and power these red-grape-dominated terroirs deliver at their best.

## Viticulture:

- **Farming:** Certified Organic since 2019
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Soft limestone, Sparnacian clay and Thanetian sand
- **Vines:** Vines are from Selection Massale and are planted on east-facing slopes. Vines are trained in Guyot and planted at 8,500 vines/ha, and average vine age is 40 years old. "Les Linguets" was planted 60 years ago as *franc de pied*. "Les Limons" and "le Village" are 65 and 82 years old.
- **Yields:** Controlled with severe winter pruning, debudding, and an occasional green harvest
- **Harvest:** Exclusively manual, usually mid-September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Chardonnay ferments spontaneously in barrels of various shapes and sizes; Pinot Meunier and Pinot Noir ferment spontaneously in stainless-steel tanks and barrels of various shapes and sizes. Half of Meunier destined for rosé production is left in whole clusters.
- **Extraction:** *Bâtonnage* only to counter reduction
- **Chaptalization and Acidification:** None
- **Pressing:** 4000-kg pneumatic bladder press
- **Malolactic Fermentation:** Blocked via temperature

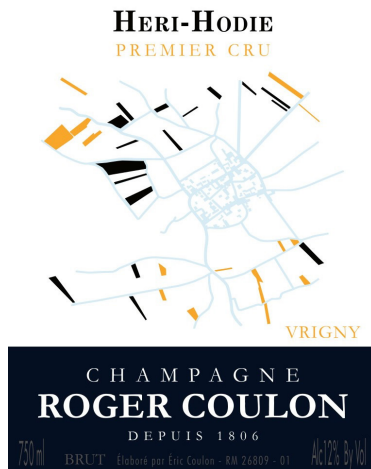
## Aging:

- **Élevage:** Wines age 10-24 months in stainless-steel tanks or oak barrels of various shapes and sizes, including *foudres*, 600-l *demi muids*, and 205-l barrels traditional to Champagne. Perpetual reserve solera of Pinot Meunier dates back to 1995.
- **Lees:** Wines rest *sur lie* during *élevage* and rest *sur lattes* for at least 3 years and up to 15 years.
- **Dosage:** Maximum dosage is 3 g/l. *Héritage* sees 1 g/l. *Esprit de Vrigny* sees no dosage.
- **Fining and Filtration:** All wines are unfinned and unfiltered
- **Sulfur:** Restricted to its absolute minimum, and applied only when necessary during *élevage* and at bottling

# 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

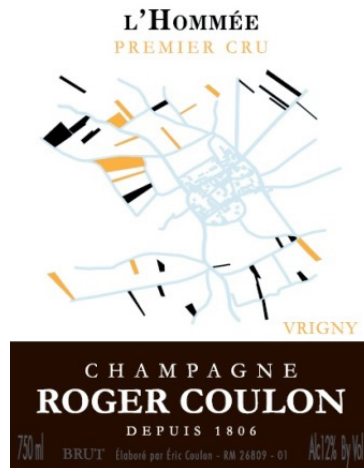
### In The Glass:

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.

# Roger Coulon



## L'Homée Brut



### At a Glance:

- **Appellation:** AOC Champagne Brut
- **Encépagement:** Chardonnay (40%), Pinot Noir (40%), Pinot Meunier (20%)
- **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 and Pargny in the Northern Montagne de Reims
- **Soil Types and Compositions:** Thanetian sand
- **Vine Age, Training, and Density:** Trained in Guyot, 40-50 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 (70-80%) and stainless-steel tanks (20-30%)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 5 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages for 10 months in 600-l demi muids
- **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

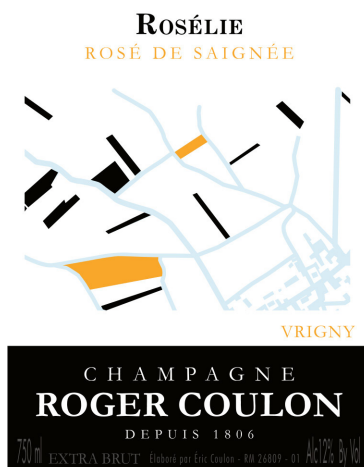
### In The Glass:

L'Homée references a pre-Napoleonic unit of measure used in Champagne and Lorraine, referring to the amount of land a person could work in one day. Where Heri-Hodie is more lithe and brisk, L'Homée is deeper in spirit and more sumptuous, offering rich red fruits, classic brioche and vanilla-bean elements, and an incredibly concentrated, persistent, broad palate that rings with mineral energy.

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## Rosélie Brut Rosé de Saignée



### At a Glance:

- **Appellation:** AOC Champagne Brut
- **Encépagement:** Pinot Meunier (100%)
- **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 in Franc de Pied in 1959 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:** Following 50% destemming and 24 hours of maceration, wine ferments in neutral oak vats
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages for 12 months in oak vats and 600-l oak barrels
- **Press Wine:** Wine obtained via Saignée and is thus from 100% free-run juice
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Restricted to its absolute minimum, and applied only when necessary during élevage and at bottling

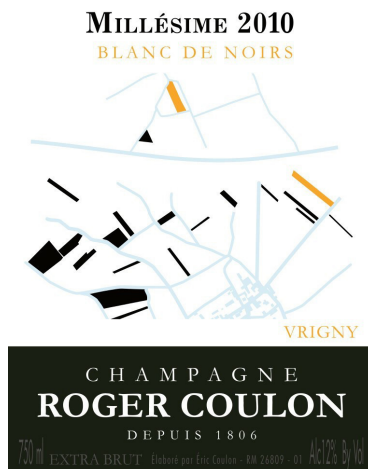
### In The Glass:

This Rosé de Saignée is made by the elegance and delicacy of lightly-macerated Pinot Meunier. Its color, perhaps closest to pink raspberry in most vintages, is accompanied by pure red fruits. This is a wine that can stun with its purity of fruit in its youth but also reward years of aging in the cellar.

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## 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

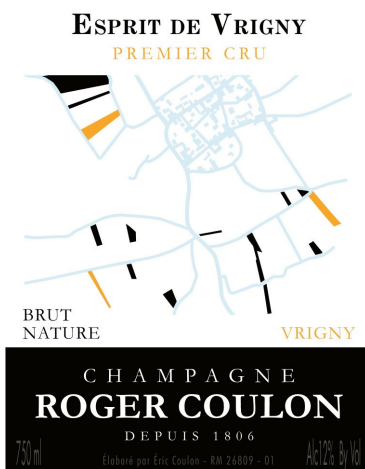
### In The Glass:

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

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## 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.

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## 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.