



CLOS COQUET CHARDONNAY

Our little gem..

Colour: White
Grape Varieties: 100% Chardonnay
Appellation: Vin de France
Format(s): 75 cL
Vintage: 2023
Production: 791 bottles
EU Organic certified



TERROIR

Plot selection. Former dried riverbed composed of **sand** with a chalky subsoil that preserves freshness well.

VITICULTURE

The vines are between 5 and 6 years old and were planted by Baptiste. High-end vine stocks are **100% massal selection** from Lilian Bérillon. Soil work is carried out with **our draft horses**. A green cover crop is established every other row. Our yield stands at 35 hl/ha, ensuring a good concentration of the berries.

HARVEST

Our harvest is **entirely handpicked** and collected in small crates to preserve the fruit's integrity. After harvesting, the grapes are stored in a **refrigerated container** overnight before direct low-pressure pneumatic pressing. The harvest took place on August 22nd.

VINIFICATION

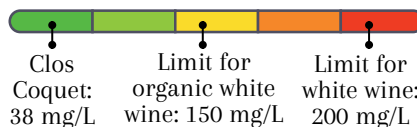
The harvest is destemmed before low-pressure pneumatic pressing. Cold static settling at a constant 15°C. Fermentation with **indigenous yeasts**. Temperature-controlled alcoholic fermentation at 17°C in stainless steel tanks, with final fermentation completed in **600-liter stoneware amphoras**. No racking, aging on fine lees. No batonnage. Malolactic fermentations are blocked. Bottling on February 16th, 2024.

TASTING

A very fine wine with distinct notes of fresh lemon and mirabelle plum. It fully expresses itself when served between **9 and 11°C**. With a storage potential of up to 5 years, this wine will develop into flavors of nuts and dried apricot.

ANALYSIS

Alcohol: 13.5°
Residual sugar: < 0,4 g/l
Volatile acidity: 0,48 g/L
Total SO₂: 38 mg/L



If you drink alcohol, drink sensibly

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