



CLOS COQUET BLANC

When nature takes back its rights

Colour: White

Grape Varieties: 45% Chardonnay, 45% Sauvignon blanc, 2,5% clairette 2,5% Ugni blanc

Appellation: Vin de France

Format(s): 75 cL

Vintage: 2023

Production: 1893 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 Chardonnays were harvested on August 22, and the other varieties the following day.

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 separate stainless steel tanks for each varietal. Blending after fermentation. Aging on **fine lees**. No batonnage, malolactic fermentations are blocked. Bottling on February 16th, 2024.

TASTING

Wine with rich notes of caramel and frangipani flower, accented by floral hints. It fully expresses itself when served between **9 and 11°C**. Best enjoyed within 2 to 3 years.

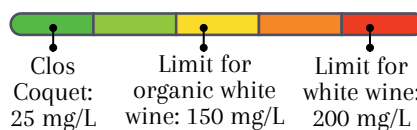
ANALYSIS

Alcohol: 13°

Residual sugar: < 0,4 g/l

Volatile acidity: 0,38 g/L

Total SO₂: 25 mg/L



If you drink alcohol, drink sensibly

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