



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne David Coutelas

Product: Tradition

Regions: Vallée de la Marne / Montagne de Reims / Côte des Blancs

Vineyards: Reuil, Villers-sous-Châtillon, Binson, Mareuil-sur-Aÿ, Troissy, Chambrecy, Oeuilly, Vanault / Verzenay / Avize, Cramant, Oger

Terroir: Clay, Limestone / Loam, Chalk

Vineyard Area: 7.5 hectares

Cuvée: 50% Chardonnay
25% Pinot Noir
25% Pinot Meunier

Base Vintage: 2010

Number of Vintages: 3 years

Tirage: March 2011

Disgorgement: May 2013

Dosage: 9 g/l

Alcohol Content: 12%

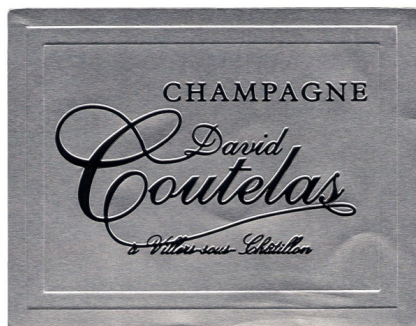
Vinification: Barrel fermented, no malolactic, no filtration

Classification: RM (Récoltant Manipulant)

Proprietors: David & Severine Coutelas

Average Production: 75,000 bottles/year

USA Allocation: 3500 bottles



The first bottlings from Coutelas date back to 1910, but the family has a history in the Marne Valley since before the French Revolution. David Coutelas is a passionate grower-producer steeped in old traditions learned from his grandfather, the renowned Cesar Coutelas. His wines are fermented in used Chablis barrels and undergo a long secondary fermentation, of 3 to 5 years average. The Champagnes of David Coutelas are designed around a crisp natural acidity, they are age-worthy and develop beautifully in the bottle.