



## Blanc de Blancs Brut Vintage 2015

<b>Region:</b>	<b>Aude Valley</b>
<b>Grape Varieties:</b>	<b>85% Chardonnay, 10% Chenin Blanc, 5% Mauzac</b>
<b>Winemaker:</b>	<b>Hilde Chevillot</b>
<b>Alcohol:</b>	<b>12.0%</b>
<b>Closure:</b>	<b>Cork</b>

MADAME  
**COCO**

**Summary:** Mme Coco is sourced from the cool-climate Aude Valley, in the foothills of the Pyrenees. The region has been making sparkling wine since the sixteenth century, a heritage that pre-dates Champagne by over a century. Mme Coco is an expressive and approachable wine blended by Hilde Chevillot with Florence Schurr as the ideal aperitif.

**Grape Varieties:** Sourced from primarily from Chardonnay, which provides unparalleled depth and length in sparkling wines. The indigenous Mauzac and Chenin Blanc provide elegance and a fine mineral acid backbone to the wine.

**Winemaking:** Grapes are hand harvested in the early morning before whole bunch pressing and a cool fermentation in stainless steel. The secondary fermentation takes place using the Charmat method over a longer than average five months to ensure maximum freshness and fruit expression.

**2015 Vintage:** As in much of Europe, 2015 was an outstanding vintage in the South of France. Winter and spring were very wet, ensuring excellent soil moisture levels. Secondly a hot, dry summer followed ensuring good growth and healthy vineyards. Finally a moderate but clear Autumn ensured steady ripening and the cool nights courtesy of the clear skies allowed the retention of freshness and natural acidity. Although yields were a touch low, the wines are fantastic with lovely aromatics, excellent depth of flavour and vibrant acidity.

**Tasting Note:** Pale in colour with a fine and persistent bead before a lifted and vibrant nose with classical lemon citrus and floral notes. The palate is very fresh and lively with crisp tropical and citrus flavours. The pure fruit flavours and delicate acidity contribute to a soft mouth-feel which makes the wine so approachable. A excellent aperitif style that is rewarding from the first glass.