

R.H. COUTIER

*Ambonnay, Montagne de Reims
Practicing Organic*

OVERVIEW

- Small grower in the Grand Cru of Ambonnay
- Produces about 3,000 cases a year
- Practicing organic, with treatments only when necessary
- Another one of the great villages of Montagne de Reims for Pinot Noir.
- Vineyards planted 2/3 Pinot Noir, 1/3 Chardonnay
- Chardonnay adds some freshness and lift to the base of Pinot Noir
- They sell the majority of their grapes, and keep the best crop for themselves
- All wines are fermented in stainless steel, except Cuvée Henry III (done in mix of barrel and tank)
- South-facing vineyards and clay soils of Ambonnay produce some of the fullest, richest Champagnes, even with relatively low dosage levels



WINE LIST

GRAND CRU BRUT TRADITION NV

Practicing Organic

Grape(s): 70% Pinot Noir, 30% Chardonnay

Vintage(s): 2006 base vintage, with reserve from previous vintages

Vineyard(s): 100% estate-fruit from Ambonnay

Vinification: stainless steel, 100% malolactic; 6 grams dosage

GRAND CRU BRUT ROSÉ NV

Practicing Organic

Grape(s): 55% Chardonnay, 45% Pinot Noir

Vintage(s): 2006 base vintage, with reserve from previous vintages

Vineyard(s): 100% estate-fruit from Ambonnay

Vinification: stainless steel, 100% malolactic; 6 grams dosage

GRAND CRU BRUT 2002

Practicing Organic

Grape(s): 75% Pinot Noir, 25% Chardonnay

Vintage(s): 100% 2002

Vineyard(s): 100% estate-fruit from Ambonnay

Vinification: stainless steel, 100% malolactic; 6 grams dosage