

Champagne Roger Coulon Vrigny



L'Hommée NV

Coming from different villages within the estate, the NV Champagne Premier Cru L'Hommée Extra Brut has a pale silver/straw color and is named after traditional agriculture of the past. Based on the 2020 vintage, with 20% coming from 2019, it consists of 60% Chardonnay with the rest Pinot Noir, with vinification fully done in oak but using different sizes and ages. Medium-bodied, it does not come across as oaky; it just subtly frames the wine, allowing its fruit to shine in this release. It's approachable and delicate, featuring toast, preserved citrus, fresh pear, and a delicately pillowy mousse with a touch of spice on the finish. It's very enjoyable now and should drink well over the next 10 years. 3 grams per liter dosage. The nose is somewhat shy initially, but after disgorging in November 2023, it becomes very expressive as it opens.

94+ pts—Audrey Frick, jebdunnuck.com, December 2025

Roger Coulon's wines took my breath away, across the board. This 'entry' wine was thrilling. Quince, loquat, brine and edging towards kombucha and oolong tea and texture. So much tucked into one wine. Vibrating, spicy, but dense. Pulsing with energy and gingerbread and edges; lines and curves and ribbons and a hint of something feral. Super-exciting. Long toasty finish, like roasted chestnuts on a winter evening.

92 pts—Anne Krebiehl MW, Vinous Media, October 2025

Based on the 2019 vintage and disgorged in October 2022, the latest NV Brut L'Hommée is a blend of 60% Chardonnay and 40% Pinot Noir. Wafting from the glass with aromas of pear, golden orchard fruit, white flowers, honeycomb and smoke, it's medium to full-bodied, ample and fleshy, with a deep core of fruit, terrific cut and a bright, saline finish.

93 pts—William Kelley, The Wine Advocate, October 2023

Another deep, sonorous nose. Edgy, but not for the sake of edgy. The depth to these Coulon wines is remarkable. Yes, it's toast and layers and fruit and spice and minerals in abundance, but the flavours are almost secondary to the anima of the wine. This is a wine that slams into your whole body; one sip; feel the reverberations. These wines are all about the energy, the resonance, the sheer life force of life. Like copper wires pulsing with electricity. Like a cello solo in the Carnegie Hall. You feel it more than you drink it.

18/20 pts—Tamlyn Currin, jancisrobinson.com, June 2023