

# Champagne Roger Coulon

## Vrigny



### The Wines

- *Vindemia NV*: 60% Meunier with 40% Chardonnay. This is a wine of the new generation, a fine introduction to the Coulon range—and one that unfortunately fell astray of the American labeling authorities because *Vindemia* refers to harvest in Latin. That fact triggered a requirement for a vintage-dated wine, and this is decidedly not a vintage Champagne. Rather than doing a complete remake, Edgar and Louise decided to simply put the base vintage of the wine in quotation marks to satisfy the requirement. The first release was based half on 2021 and half on reserve wine from 2020. Longer-term, the aim is to have the base vintage make up closer to 70% of the total.

The wine is entirely vinified in barrel and *élevé* for 11 months, followed by three years on its lees en tirage. Current production is limited to several thousand bottles.

- *Heri-Hodie NV*: Meunier. If the family has a flagship cuvée, it's this. *Heri-Hodie* (AYR-ee OH-dee-ay) is Latin referring to yesterday and today, and is a reference to Meunier, the traditional variety of the Coulon forefathers. Normally half of the wine comes from a perpetual reserve started in 1995 and half comes from the base vintage (those proportions can change if the base vintage gives a short crop, but that is the general rule of thumb). The base vintage of Meunier is fermented spontaneously in wood, aged over winter for 10-11 months, and then blended with the reserve wine from stainless steel before aging en tirage. Production averages 15,000 to 20,000 bottles.
- *L'Hommée NV*: 60% Chardonnay, 40% Pinot Noir. *L'hommée* is an old unit of measurement referring to the size of a vineyard plot a man could work in one day in the pre-mechanized era – essentially two-thirds of an acre. There have been vines growing in the parcels making up this cuvée prior to the Revolution, if not well before, and they are the oldest terroirs in the Coulon holdings. Most are in their commune of Vrigny, others are in neighboring communes, and the current crop of vines across them averages more than 45 years of age. Production averages 10,000 bottles.

The wine is fermented spontaneously in wood, aged over winter for 10-11 months, and then blended before aging en tirage for five years on the lees.