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 élevaged 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) 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.

- *Continuum NV*: 65% Chardonnay, 35% Meunier. This wine came from ~60-year-old vines in one of the seven parcels farmed by the Coulons in Les Champs Chevalier, one of the oldest vineyards in Vrigny. It's where the commune's last massal sélection vines were planted (and are now being propagated). The vineyard faces east and grows in Vrigny's sandy soils over top of chalk.

  The wine fermented spontaneously without chaptalization and underwent natural malolactic fermentation. Élevage was in small Champenois barrels of 205 liters (mostly neutral) followed by 156 months--13 years!--sur latte aging on the lees. The wine is a blend of the 2008, '09, '10 and '11 vintages. Note that this cuvée is particularly unique: it's a one-off; the parcel was replanted in 2012 to Pinot Noir. Some 4,000 bottles were produced without any dosage.

- *Blanc de Noirs 2014*: 50% Meunier, 50% Pinot Noir. From just over one acre of Meunier planted on its own roots (aka, *franc de pieds*) in 1959 in Gueux's Les Linguets vineyard, and from just over an acre of 1980 Pinot Noir vines in Vrigny's Les Limons vineyard. The Meunier faces southeast; the Pinot Noir faces north.

  The wine fermented spontaneously without chaptalization and without malolactic fermentation. Élevage was in steel for ten months followed by a minimum of 110 months of lees aging sur latte. No fining or filtration, and bottled with a dosage of 2 g/liter. Some 7,000 bottles were produced.

- *Rosélie Rosé 2022:* Meunier. A rosé de saignée from 30 and 51-year-old vines in Vrigny. Half of the harvest was de-stemmed, half left whole bunch. The wine fermented spontaneously without chaptalization and with full malolactic, élevage went over winter 8-10 months in steel, and aging on the lees sur latte lasted 36 months. The wine was bottled without fining or filtration or dosage. The name Rosélie is a contraction of rosé + caudalie, a French term referring to length and persistence in wine. Some 5,000 bottles were produced.