

Jean-François Coquard

France - Beaujolais - Chessy



CRÉMANT DE BOURGOGNE 100% Chardonnay

Production area: South Burgundy

Terrain: argillo-calcareo

Harvest: manual

Vinification: "pressurage champenois," temperature-controlled fermentation

Refinement: Second fermentation in the bottle on the lees for 12 to 15 months

Color: straw yellow with greenish highlights

Fragrance: Fresh and clean, with notes of pear, white flowers and citrus

Flavor: Crisp and fresh, with a delicate texture, nice creaminess and a salty finish

Alcoholic Grade: 12% vol

Ownership/Founders Jean-François Coquard

Start of Activity 2016

Vitiviniculture Traditional

Hectares 6

Bottles produced 40.000

Born in Beaujolais, Jean-François Coquard represents the thirteenth generation of a family of winegrowers. He completed his Master's degree in Oenology at the prestigious University of Bourgogne and, after an harvest at the Hospices de Beaune, he moved to Oltrepò Pavese in Italy working for Tenuta Mazzolino. During the 15 years he managed the winemaking practices, thanks to his Burgundian approach, he created fine and elegant wines which perfectly exalted this terroir of Lombardy. In 2014 he moved back to Chessy, in southern Beaujolais, where he gave birth to the JFC Vins. From the first harvest his wines are distinguished by finesse and elegance and give him a place among the rising stars of the appellation.