

# 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.