

CHAMPAGNE

MONTAGNE DE REIMS

COUTIER
AMBONNAY

OVERVIEW | The Champagne firm of René-Henri Coutier was founded in 1880. Coutier, based in the village of Ambonnay, owns 7.8 hectares in the village, but they sell about 80% of their grapes to the cooperative.

VINEYARD AREA: 7.8 hectares

ANNUAL PRODUCTION: 3000 cases

SOIL TYPES: siliceous-clay soil

VARIETALS: chardonnay, pinot noir

René's father was the first to plant chardonnay in the village. His vineyard is made up of one-third chardonnay and two-thirds pinot noir. Ambonnay's terroir, with a fair amount of siliceous-clay soil, stands in marked contrast to the clay-limestone found in Bouzy next door or to the much stronger limestone soil of the Côte des Blancs, and is famous for making wine of great finesse, fruit and suppleness.

VINEYARD/CELLAR PRACTICES | Coutier champagnes are given extremely low dosages and show it. René does not use wood to age his wines except for the Cuvée Henri III because, with the rich Ambonnay soil, he doesn't need to. Malolactic fermentation is used on half of the still wine in order to maintain a healthy amount of acidity.

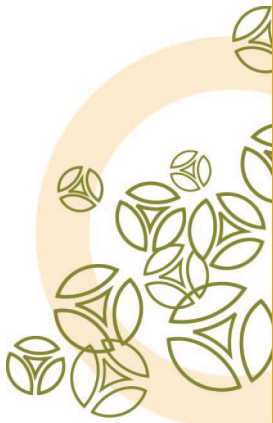
WINES |

NV Brut Tradition Grand Cru - 40% chardonnay, 60% pinot noir

1998 Brut Grand Cru

"Henri III" Grand Cru

NV Brut Rosé Grand Cru - 60% chardonnay, 40% pinot noir



trriage wines

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