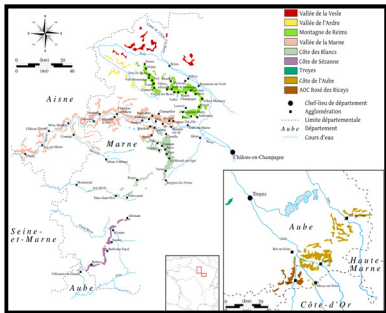


CHAMPAGNE R. H. COUTIER

AMBONNAY



The grand cru village of Ambonnay produces some of the greatest Champagnes in the heart of the region's prestigious Montagne de Reims. René Coutier's family has been rooted in the village since 1619, and he is the fourth generation to work the family estate. While Ambonnay is best-known for its Pinot Noir, René's father was the first in the village to plant Chardonnay here in 1946—a decision far ahead of its time. This has come to define the Coutier family's house style, which marries the traditional richness of Ambonnay's Pinot Noir (70%) with the pure, racy crispness of its Chardonnay (30%). The vineyards on the Montagne de Reims shift exposure as one arrives in the village, facing south by southeast to provide a warmer microclimate than is typical in France's most northerly growing region. A higher ratio of clay to the chalky limestone in the soil lends richness to the finished wines. The Coutiers farm nine hectares sustainably, but keep their production small and focused, selling off 80% of their fruit to the local cooperative and keeping the best fruit to bottle 2000 cases under their own label.

One of the most sought after sites for Pinot Noir in the Montagne de Reims, Ambonnay's chalky soils are covered by a thin layer of mixed clay and limestone, ideal for the fruity and vinous qualities of Pinot destined for a secondary fermentation in bottle. At 130 meters above sea level, the grapes are normally protected from spring frosts.

GROWER CHAMPAGNE

Récoltants-Manipulants (RM) are growers, individuals or companies that rely solely on their own fruit, from their own vineyards. Only those who vinify and market their own wines can count themselves true récoltants-manipulants. More and more growers are divorcing themselves from contracts with their buyers to produce wines under their own label giving us a glance into the regionality of Champagne. Today, the RM Champagnes are some of the most exciting and innovative sources of wine in the region!



"The more you know about wine, the more you'll want to know about us."

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