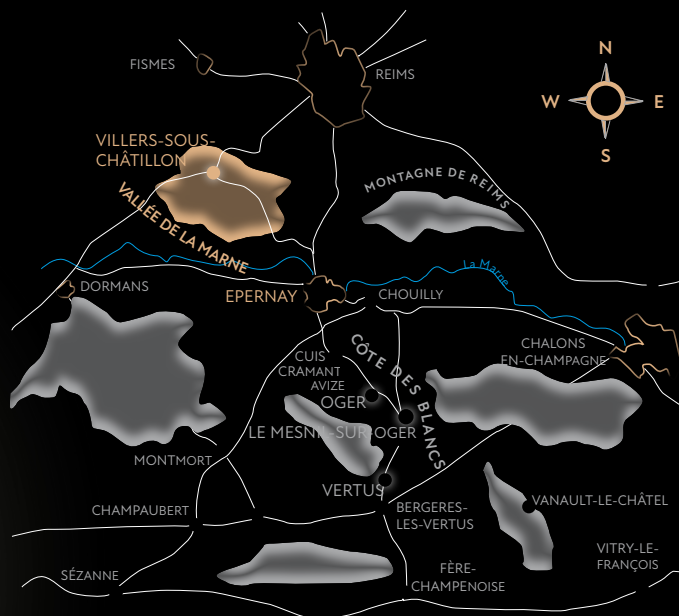


ADN NOIR

Blanc de Noirs



JAMES SUCKLING
92
100

WINE ENTHUSIAST
91
100

DECANTER WWA
90
100
SILVER

CLUB OENOLOGIQUE-ESSAIE LVM
90
100

GRAPES	50 % Meunier - 50% Pinot Noir
TERROIR	Vallée de la Marne - Right bank
SOIL	Clay-limestone
HARVESTS	40% from 2015, 2016, 2017 (reserve wines) 60% from 2018
VITICULTURE	Respectuous of the living environment : organic amendments, tillage, cover crops and recycling of raw materials
VINIFICATION	Native yeasts Alcoholic fermentation in large oak barrels (72hl) Malolactic fermentation blocked Aged in large oak barrels on fine lees for 12 months in average
BOTTLE AGEING	Bottled in March 2019 Ageing in bottle for a minimum of 6 years before selling
DISGORGING	Date mentioned on the back label
DOSAGE	Extra-Brut : 3g/L / Demi-Sec : 39g/L
FORMATS	Half-bottle (37,5cL) / Bottle (75cL) / Magnum (150cL)

Tasting notes from Olivier & Alexandre COLLARD :

Beautiful deep gold colour. A nose of ripe fruit with hints of cherry and biscuit. On the palate, a fresh, fleshy attack that perfectly reveals the imprint of black grapes. The finish is tangy, with intense toasty tones.

CHAMPAGNE COLLARD-PICARD

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