



INTERNATIONAL WINE CHALLENGE
91
100
GOLD

WINE ENTHUSIAST
94
100

JAMES SUCKLING
92
100

CLUB OENOLOGIQUE-ESSAVELAN
90
100

GRAPES	50 % Chardonnay - 25 % Meunier - 25 % Pinot-Noir
TERROIRS	Côte des Blancs : Le Mesnil sur Oger et Oger (GRAND CRU) Vallée de la Marne - Right bank
SOILS	Fossiliferous chalk and Clay-limestone
VINTAGE	2012
VITICULTURE	Respectuous of the living environment : organic amendements, tillage, cover crops and recycling of raw materials
VINIFICATION	Cœur de cuvée only (beginning of the first fraction of pressing) Native yeasts Alcoholic fermentation in large oak barrels (72hl) Malolactic fermentation blocked Aged in large oak barrels on fine lees for 8 months
BOTTLE AGEING	Bottled in april 2013 Ageing in bottle for a minimum of 12 years before selling
DISGORGING	Date mentioned on the back label
DOSAGE	Brut nature : 0 g/L
PRODUCTION	6420 bottles (75cL) / 240 magnums (150cL)

Tasting notes from Olivier & Alexandre COLLARD :

Deep golden colour. Rich, full-bodied nose combining notes of ripe fruit, biscuit and toast. Relatively youthful on the palate, with fruity pear aromas. The finish is fleshy, persistent and fresh.

CHAMPAGNE COLLARD-PICARD

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