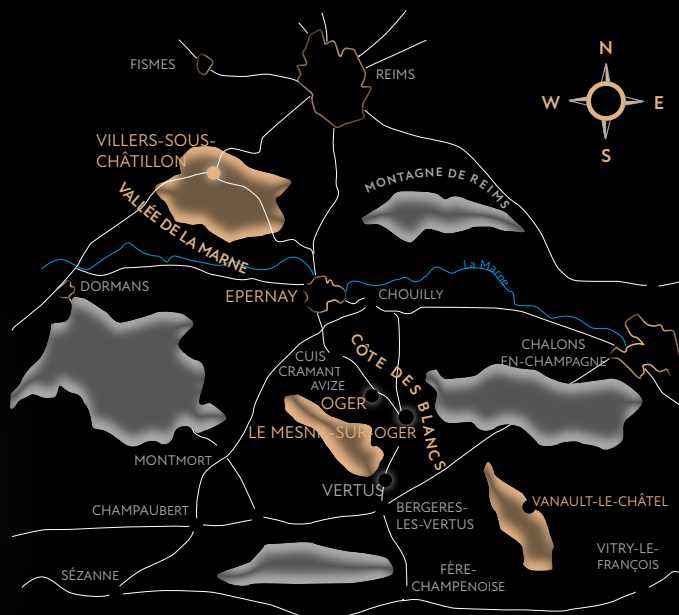


PERPETUELLE

13 years



WINE ENTHUSIAST
92/100

CLUB OENOLOGIQUE-ESSAI ELAM
92/100

DECANTER WWA
91/100 SILVER

INTERNATIONAL WINE CHALLENGE
91/100

GRAPES	50 % Chardonnay - 25 % Meunier - 25% Pinot Noir
TERROIRS	Côte des blancs and Vitryat : Le Mesnil sur Oger, Oger and Vanault-le-Château Vallée de la Marne - Right bank
SOILS	Fossiliferous chalk and Clay-limestone
HARVESTS	Perpetual reserve from 2008 to 2020
VITICULTURE	Respectuous of the living environment : organic amendements, 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 barrel on fine lees for 15 months in average
BOTTLE AGEING	Bottled in march 2021 Ageing in bottle for a minimum of 4 years before selling
DISGORGING	Date mentioned on the back label
DOSAGE	Extra-Brut : 4 g/L
FORMATS	Bottle (75cL) / Magnum (150cL)

Tasting notes from Olivier & Alexandre COLLARD :

“ Beautiful golden yellow colour. A very pure fruity nose with a hint of pastry in the background. The palate is seductive with its freshness, pleasant structure and, of course, its intense, complex and persistent aromas. Our signature cuvée. ”

CHAMPAGNE COLLARD-PICARD

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