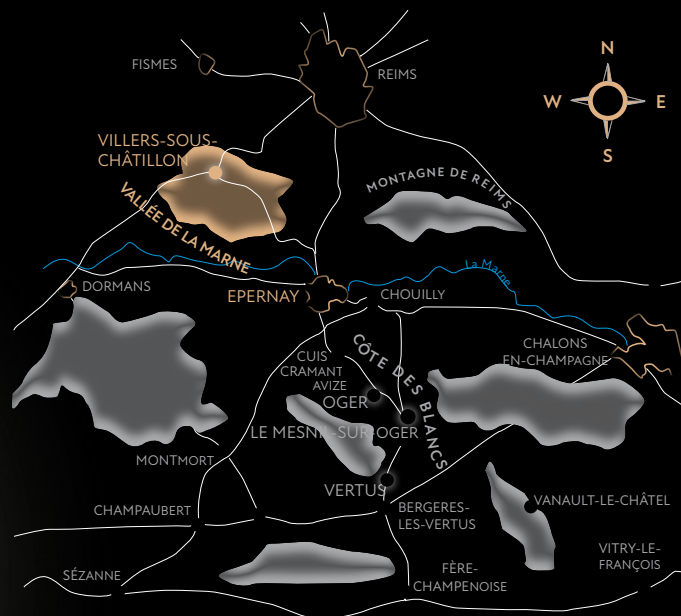


ADN NOIR

Blanc de Noirs



JORDI MELENDO
91/100

WINE ENTHUSIAST
91/100

DECANTER WWA
90/100
SILVER

CLUB OENOLOGIQUE - ESSAI ELAN
90/100

| | |
|---------------|---|
| GRAPES | 50 % Meunier - 50% Pinot Noir |
| TERROIR | Vallée de la Marne - Right bank |
| SOIL | Clay-limestone |
| HARVESTS | Perpetual reserve from 2015 to 2019 |
| 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 barrels on fine lees for 12 months in average |
| BOTTLE AGEING | Bottled in May 2020 Ageing in bottle for a minimum of 5 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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