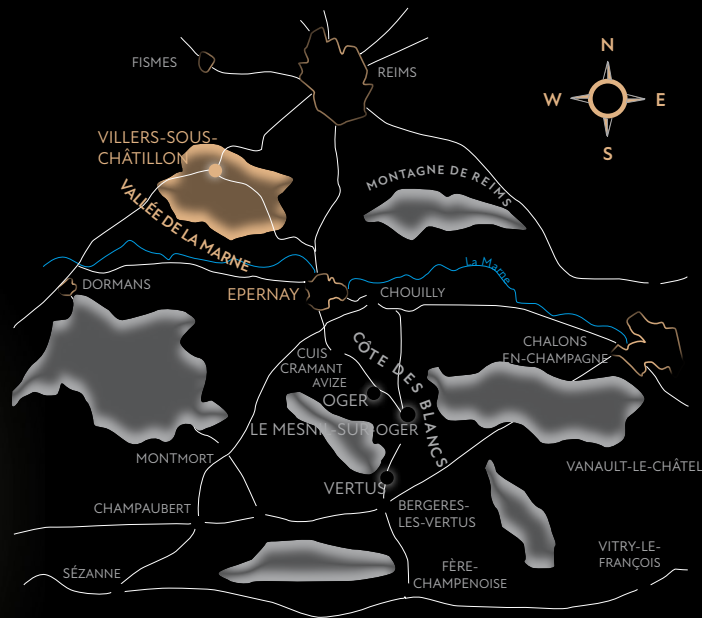


ADN ROSÉ

(Blending)



CONCOURS MONDIAL BRUXELLES

GOLD

WINE ENTHUSIAST

90
100

CLUB OENOLOGIQUE-ESSAIELAN

90
100

DECANTER WWA

90
100

GRAPES 92 % Chardonnay and 8 % of blending red wine Meunier - Pinot Noir

TERROIR Vallée de la Marne - Right bank

SOIL Clay-limestone

HARVESTS 92 % from 2019 : White wine
8 % from 2017 : Red wine

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

BOTTLE AGEING Bottled in May 2020
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 :

Orangy hue with salmon-like tints. Very pleasant nose of ripe red berry fruits. The palate is very harmonious right from the attack with intense aromas of forest fruits and on the finish a citrus and orange peel tone. A very complete rosé Champagne.

CHAMPAGNE COLLARD-PICARD

15 Avenue de Champagne - 51200 EPERNAY
+33 (0)3 26 52 36 93 - info@collardpicard.com
<https://www.champagnecollardpicard.fr/fr>

