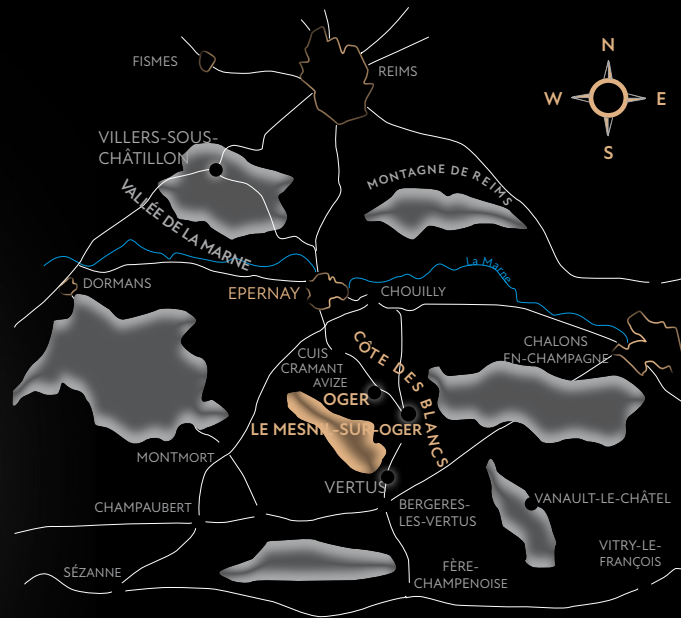


# DOM. PICARD

## Grand Cru

### Blanc de Blancs



JORDI MELENDO  
93  
100

WINE ENTHUSIAST  
93  
100

CLUB OENOLOGIQUE-ESSAIE IAN  
92  
100

DECANTER WWA  
90  
100  
ARGENT

GRAPE	100 % Chardonnay (Tribute to Dominique PICARD, father of Caroline COLLARD-PICARD)
CRUS	Le Mesnil sur Oger & Oger : GRAND-CRU
SOIL	Fossiliferous Chalk
VINTAGE	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 not sought Aged in large oak barrels on fine lees for 9 months
BOTTLE AGEING	Bottled in march 2021 Ageing in bottle for a minimum of 5 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 :

“ Lovely bright, light gold. Complex, rich, pastry-style nose with some white flowers notes. The palate is intense, ample and steeped in abundant freshness. A very energetic Champagne that also displays incredible harmony. ”

#### CHAMPAGNE COLLARD-PICARD

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