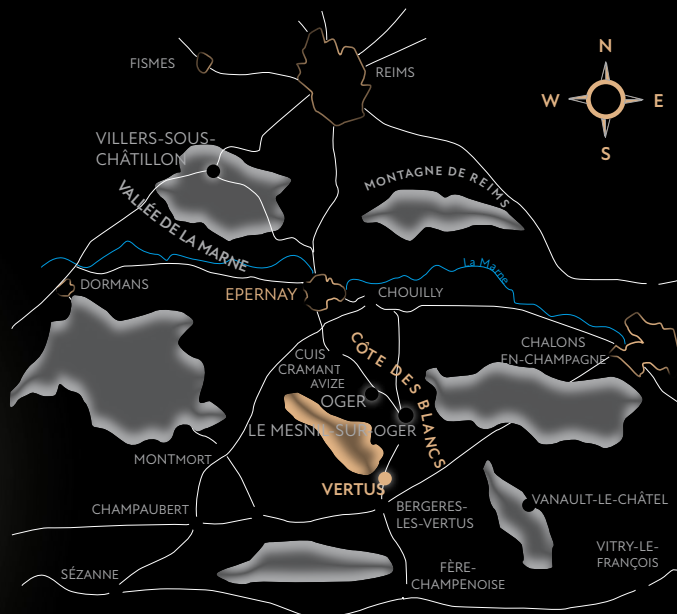


# MERVEILLES

## 1er Cru

### Rosé de Saignée



GAULT & MILLAU  
93/100

GILBERT & GAILLARD  
92/100  
DOUBLE GOLD

CLUBŒNOLOGIQUE-ESSAIVELM  
90/100

DECANTER WWA  
87/100

GRAPES	80 % Pinot-Noir - 20 % Chardonnay
CRU	Vertus « Les Terrates » 1er Cru
SOIL	Rendzines on chalk
VINTAGE	2017
VITICULTURE	Respectuous of the living environment : organic amendments, tillage, cover crops and recycling of raw materials
VINIFICATION	Skin maceration for 60 hours at 12°C 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 march 2018 Ageing in bottle for a minimum of 8 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 :

“ Deep red colour. The nose is extremely precise, with intense wild strawberry notes. The palate is smooth, fleshy and develops the same fruity qualities. A vinous, elegant rosé that can be opened at the table. ”

#### CHAMPAGNE COLLARD-PICARD

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

