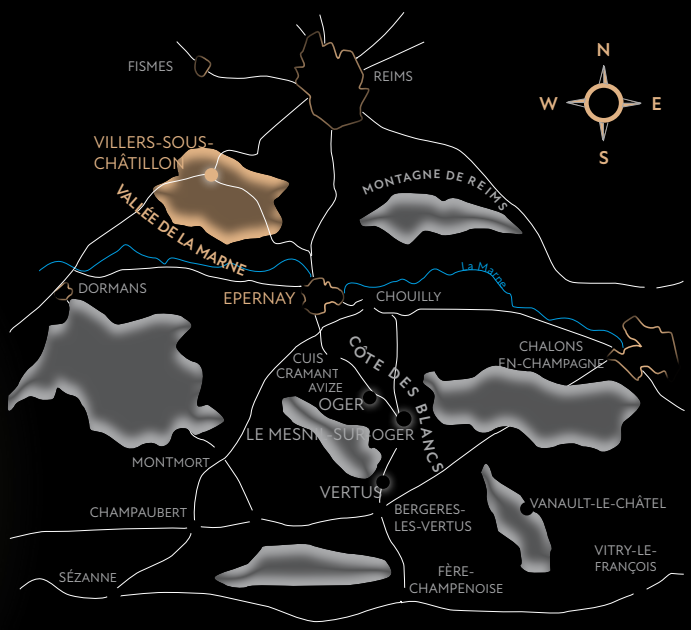
RACINES
100% Meunier



WINE ENTHUSIAST 92/100

JOPRDI MELENDO 92/100

CLUBOENOLOGIQUE-ESSIAVELLAN 92/100

DECANTER WWA 89/100 BRONZE

GRAPES	100% Meunier (Tribute to René COLLARD, Grandfather of Olivier COLLARD and pioneer in Meunier growing and vinification)
CRUS	Villers-sous-Châtillon, Binson-et-Orquigny, Reuil - Vallée de la Marne - Right Bank
SOIL	Clay-limestone
HARVESTS	50 % from 2013, 2014 and 2015 (reserve wines) 50 % from 2017
VITICULTURE	Respectuous of the living environment : organic amendments, 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 12 months in average
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 : 3 g/L
FORMATS	Bottle (75cL) / Magnum (150cL)

Tasting notes from Olivier & Alexandre COLLARD :

" Deep golden colour. Pleasant nose of dried fruit. Very dynamic on the palate from the outset. Taut, tangy and fresh. The finish has a hint of saltiness that adds to its personality. A 100% Meunier with identity. "

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