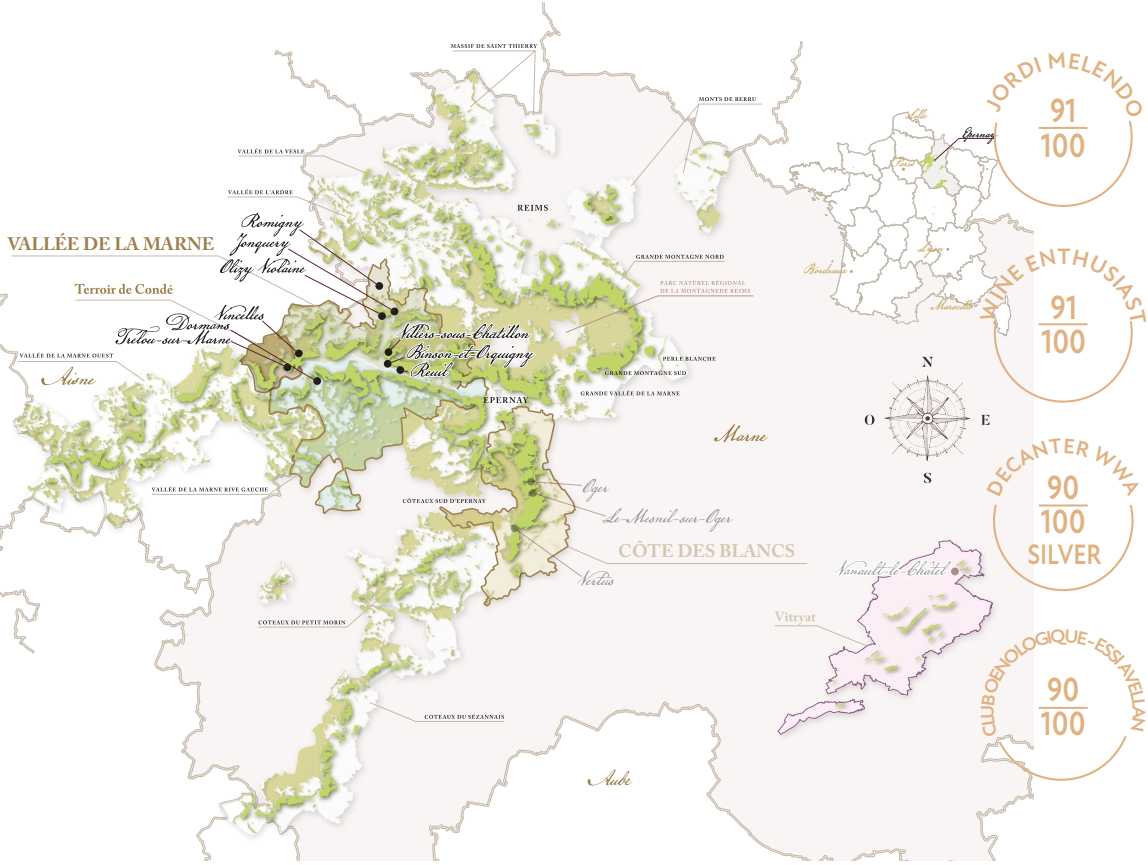


# ADN NOIR

## Blanc de Noirs



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 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 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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