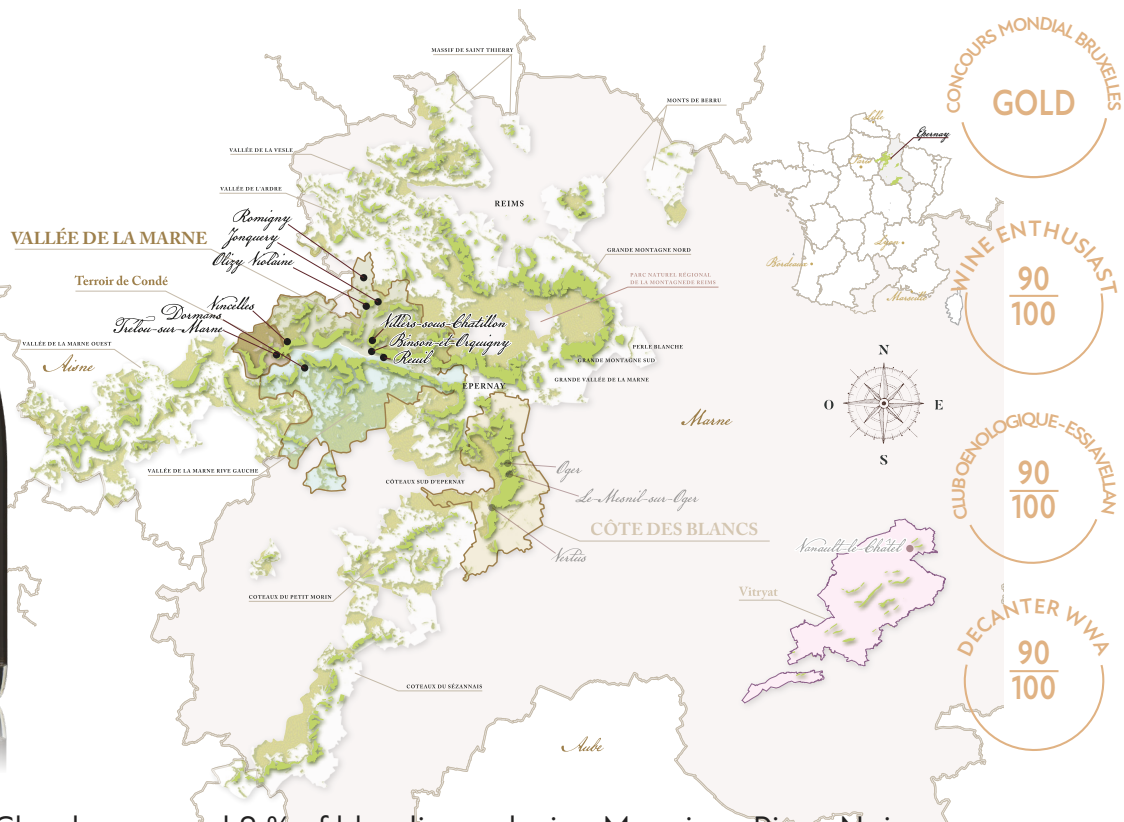


ADN ROSÉ (Blending)



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 2021 : White wine 8 % from 2018-2021 : Red wine
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
BOTTLE AGEING	Bottled in April 2022 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>

