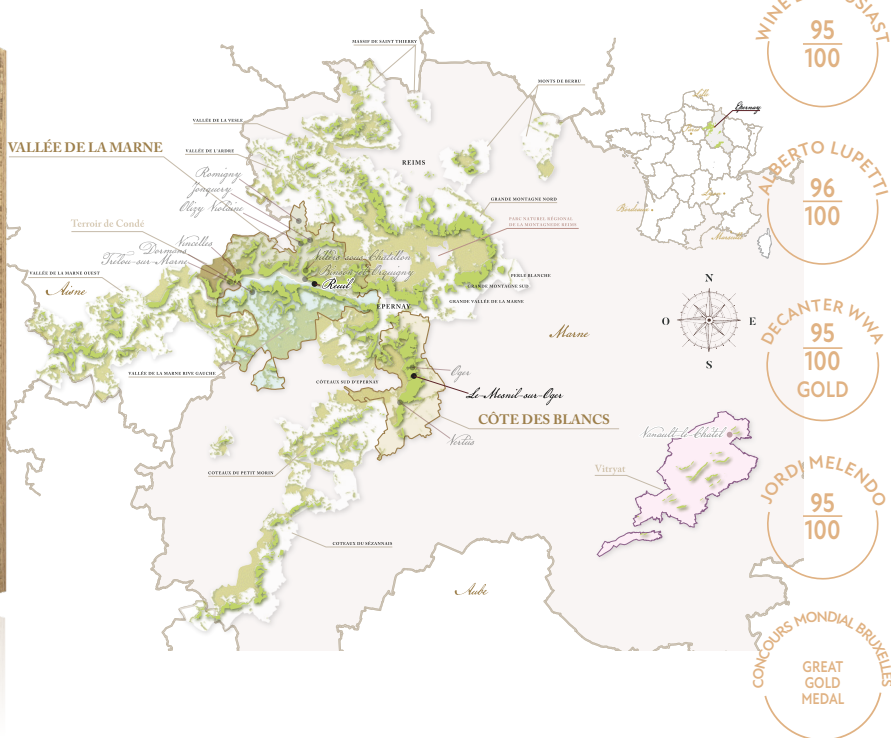


ARCHIVES

Vintage 2012



GRAPES	80 % Chardonnay - 20 % Pinot Noir
CRUS	Le Mesnil sur Oger - Grand Cru (heart of the village, showing the symbol of a « short fan leaf ») Reuil « Le Village » (single plot)
SOILS	Fossiliferous chalk and Clay-limestone
VINTAGE	2012
VITICULTURE	Respectuous of the living environment : organic amendments, tillage, cover crops and recycling of raw materials
VINIFICATION	Cœurs de cuvée only (beginning of the first fraction of pressing) Native yeasts Alcoholic fermentation in large oak barrels (72hl) Malolactic fermentation blocked Aged in large oak barrels on fine lees for 30 months
BOTTLE AGEING	Bottled in april 2015 : Under cork Ageing bottle for a minimum of 10 years before selling
DISGORGING	Date mentioned on the back label
DOSAGE	Extra-Brut : 2 g/L
THE BOX	Made by Cooperage of Champagne from Champagne oak barrels Wood from PEFC-certified Champagne forests 100% natural, recycled and recyclable
PRODUCTION	7148 bottles (75cL) / 609 magnums (150cL) / 188 jéroboams (300cL)

Tasting notes from Olivier & Alexandre COLLARD :

“ Beautiful light gold colour. Delicate nose with hints of almond, white flowers and fresh oak.
The palate displays the same aromatic qualities, full-bodied and complex, with very persistent pastry aromas. ”

CHAMPAGNE COLLARD-PICARD

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