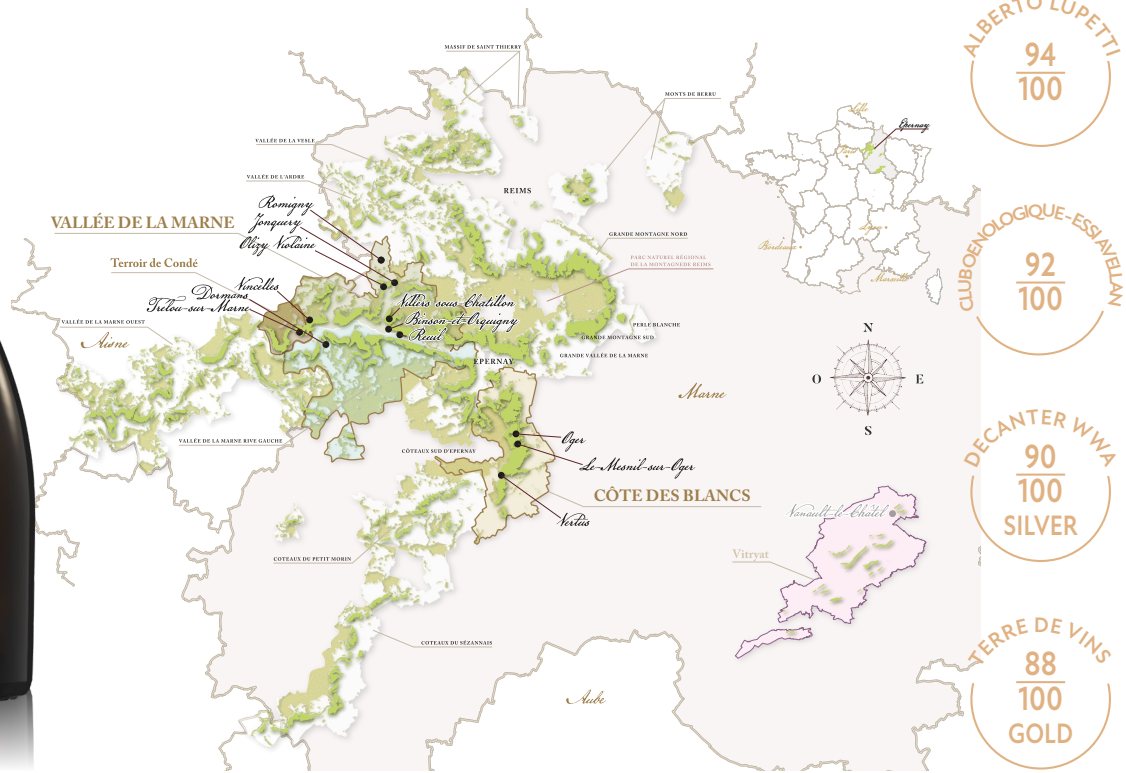


# ESSENTIEL

## Vintage 2015



ALBERTO LUPETTI  
94  
100

CLUB OENOLOGIQUE-ESSAYELAM  
92  
100

DECANTER WWA  
90  
100  
SILVER

TERRE DE VINS  
88  
100  
GOLD

GRAPES	50 % Chardonnay - 25 % Pinot-Noir - 25 % Meunier
TERROIRS	Côte des Blancs : Le Mesnil sur Oger et Oger - Grand Cru Vallée de la Marne - Right bank
SOILS	Fossiliferous chalk and Clay-limestone
VINTAGE	2015
VITICULTURE	Respectuous of the living environment (organic amendements, tillage, cover crops and recycling of raw materials)
VINIFICATION	Cœur 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 9 months
BOTTLE AGEING	Bottled in May 2016 Ageing in bottles for a minimum of 10 years before selling
DISGORGING	Date mentioned on the back label
DOSAGE	Brut nature : 0 g/L
PRODUCTION	6611 bottles (75cL) / 480 magnums (150cL)

### Tasting notes from Olivier & Alexandre COLLARD :

“ The 2015 vintage embodies the singularity of a sunny vintage. Candied fruit and pastry flavors blend harmoniously with delicate minerality. The finish is long, slightly saline, with perfectly integrated acidity that invites another sip. ”

#### CHAMPAGNE COLLARD-PICARD

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