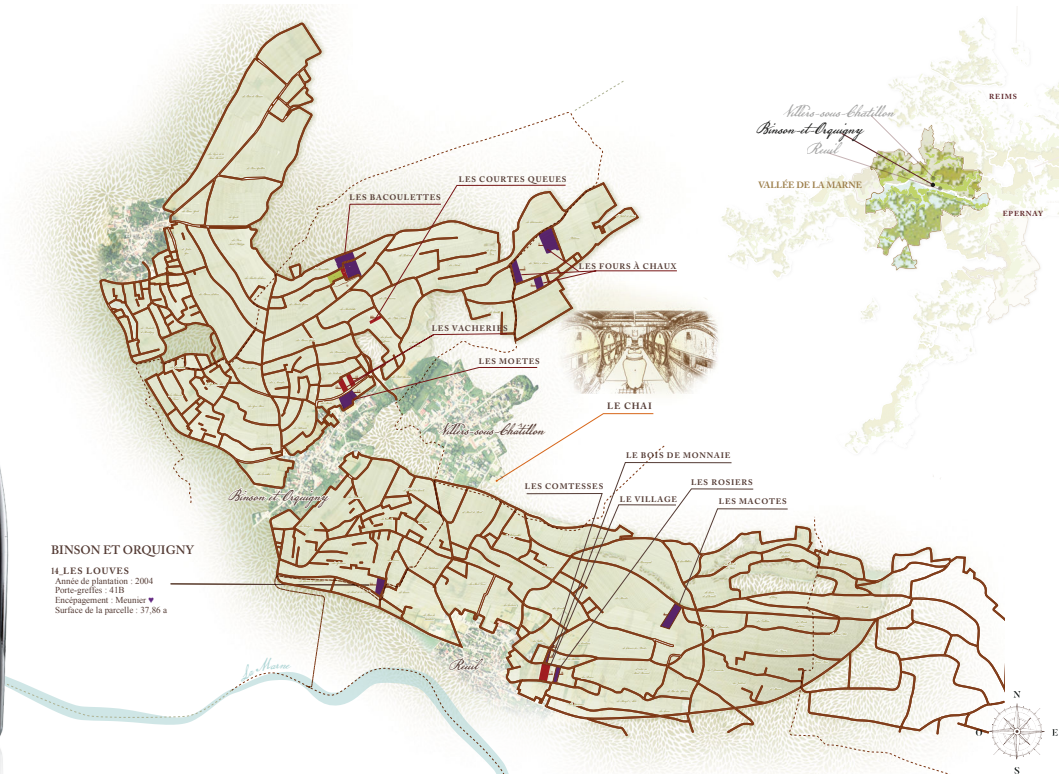


LES LOUVES

Coteaux Champenois
Red



GRAPE	100% Meunier
CRU	Binson-et-Orquigny : «Les Louves»
SOIL	Silty, Clay-sandy
VINTAGE	2015
VITICULTURE	Certified organic (Certification CERTIPAQ)
VINIFICATION	Skin maceration for 14 days Alcoholic fermentation with indigenous yeasts Aged in 225L oak barrels for 18 months No filtration Bottled in January 2018
PRODUCTION	599 bottles
SERVICE	After opening the bottle, decant the wine into a carafe and serve at room temperature (12°C - 14°C).



Tasting notes from Olivier & Alexandre COLLARD :

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A tribute to the «Meunier» grape, a strong link in the COLLARD family. Very fruity cherry nose. On opening, it reveals notes of spice and leather. Very juicy on the palate, with supple, elegant tannins. A lingering finish. A wine ready to be consumed.

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