

ADN ROSÉ



GRAPES 92% Chardonnay and 8% Red Wine (blend: Meunier and Pinot Noir)
Vallée de la Marne - Rive droite - Between Epernay and Dormans

BLENDING 92% of white wine from 2018
8% of red wine from 2015/2016/2017

VINIFICATION Native yeasts
Alcoholic fermentation in large oak casks (72hl)
No malolactic fermentation
Bottled with very little filtration

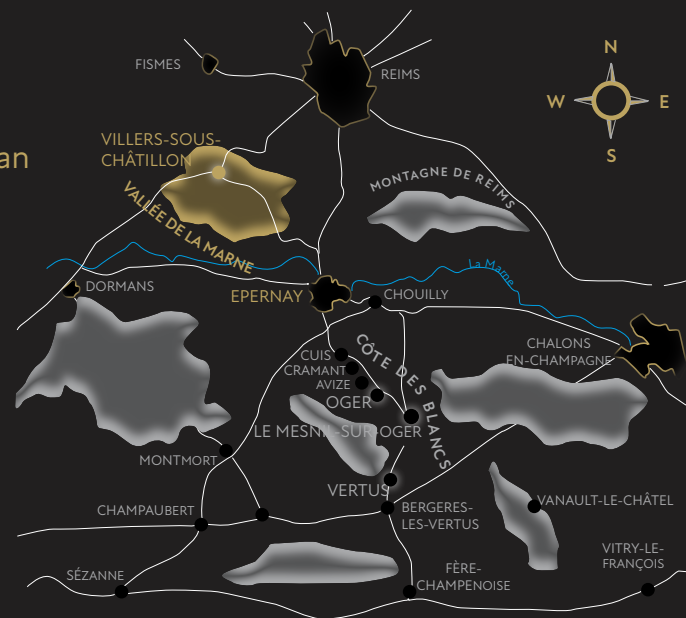
AGEING Aged in large oak casks on fine lees for an average of 12 months
Aged in the bottle, in the cellar for five years before release

DISGORGEMENT Date mentioned on the back label

DOSAGE Extra-Brut : 4 g/L

Note from Olivier 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

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