

DOM. PICARD

Grand Cru

Blanc de Blancs



INTERNATIONAL WINE CHALLENGE
94/100
SILVER

GRANDI CHAMPAGNE - ALBERTO LUETI
92/100

DECANTER WWA
91/100
SILVER

GILBERT & GAILLARD
94/100
DOUBLE GOLD

GRAPES 100 % Chardonnay GRAND-CRU
Le Mesnil sur Oger - Oger (Côte des Blancs)

YEAR 100% from 2018 (vintage not claimed on the label)

VINIFICATION Composed exclusively of first press from Chardonnay
Native yeasts
Alcoholic fermentation in large oak casks (72h)
No malolactic fermentation
Bottled with very little filtration

AGEING Aged in large oak casks on fine lees for an average of 9 months
Aged in the bottle, in the cellar for four years before release

DISGORGEMENT Date mentioned on the back label

DOSAGE Extra-Brut : 4 g/L



Note from Olivier COLLARD

“Lovely bright, light gold. Complex, rich, pastry-style nose with some dried fruit notes. The palate is intense, ample and steeped in abundant freshness. A very energetic Champagne that also displays incredible harmony.”

CHAMPAGNE COLLARD-PICARD

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