

# MERVEILLES

## 1er Cru

### Rosé de Saignée



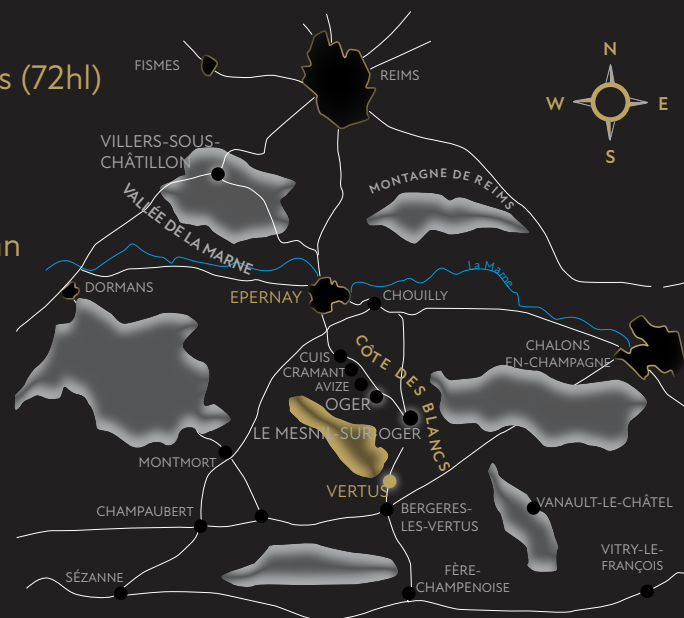
DECANTER WWA  
87/100

CLUB OENOLOGIQUE-ESSAI AÏLAN  
89/100

GAULT & MILLAU  
93/100

GILBERT & GAILLARD  
92/100  
DOUBLE GOLD

<b>GRAPES</b>	A single plot of vine located in Vertus 1er Cru, single vineyard named «Les Terrates» 80% Pinot-Noir 20% Chardonnay
<b>YEAR</b>	2017 harvest (vintage not mentioned on the label)
<b>VINIFICATION</b>	Maceration of Pinot Noir and Chardonnay grapes together in the same tank, the two grape varieties are positioned in superimposed layers in a single tank during 60 hours at 12°C Native yeasts Alcoholic fermentation in large oak casks (72hl) No malolactic fermentation Bottled with very little filtration
<b>AGEING</b>	Aged in large oak casks on fine lees for an average of 8 months Aged in the bottle, in the cellar for six years before release
<b>DISGORGEMENT</b>	Mentioned on the back label
<b>DOSAGE</b>	Extra-Brut : 4 g/L



### Note from Olivier COLLARD :

“ Brilliant dark red. The nose shows great precision with intense wild strawberry notes. The palate is soft and fleshy and develops the same fruit qualities. An elegant, vinous rosé Champagne that works with food. ”

### CHAMPAGNE COLLARD-PICARD

15 Avenue de Champagne - 51200 EPERNAY  
+33 (0)3 26 52 36 93 - info@collardpicard.com  
<https://www.champagnecollardpicard.fr/fr>

