

# PERPETUELLE



**GRAPES** 50% Chardonnay  
From the Côte des blancs and Vitryat - Le Mesnil sur Oger and Oger, Vanault-le-Châtel  
25% Pinot Noir - 25% Pinot Meunier  
From the Marne valley - Right bank - Between Epernay and Dormans

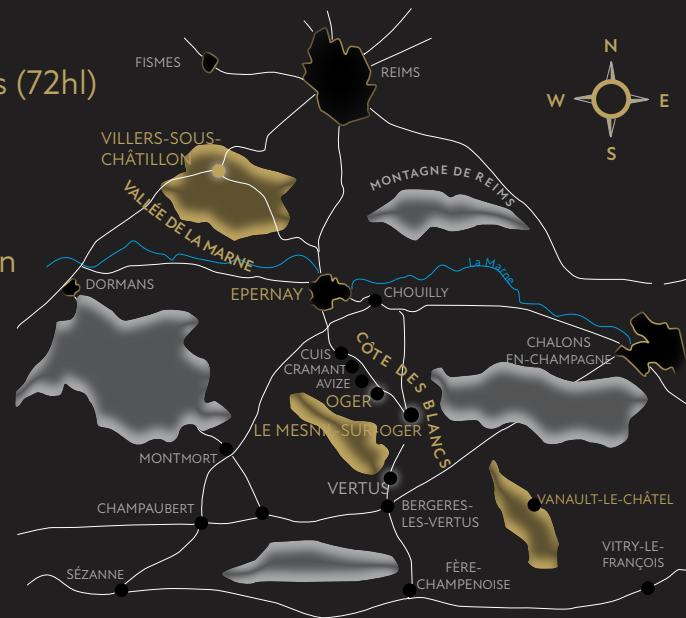
**BLENDING** A blend of 12 different harvests with a minimum of 70% of reserve wines  
70% of 2008 to 2018  
30% of 2019

**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 to 15 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

“ Beautiful yellow-gold. Pleasant nose with very pure fruit aromatics backed by a pastry edge. The palate is seductively fresh with a pleasant structure and of course intense, complex and persistent aromas. A complete Champagne. ”

### CHAMPAGNE COLLARD-PICARD

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