

RACINES

100% Meunier



CLUB OENOLOGIQUE-ESSI AVELAN
90
100

JAMES SUCKLING
91
100

DECANTER WWA
89
100
BRONZE

CONCOURS MONDIAL BRUXELLES
GOLD

GRAPES 100% Meunier
From the right bank of the Marne valley (between Epernay and Dormans)

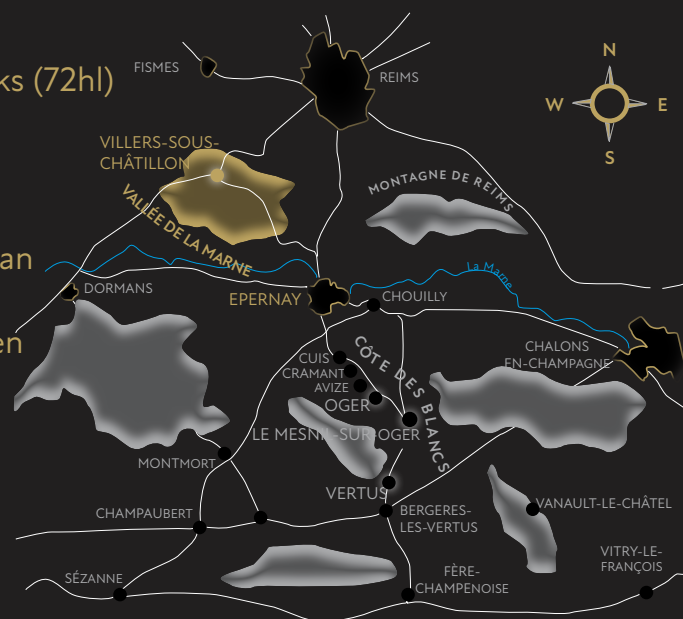
BLENDING Blend of 3 different harvests
65% of 2014 to 2015
35% of 2016

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 seven years before release

DISGORGEMENT Date mentioned on the back label

DOSAGE Extra-Brut : 3 g/L



Note from Olivier COLLARD :

“ Deep golden hue. Pleasant nose of dried fruits and dried herbs. The palate is very dynamic right from the start. The style is tense, crisp and fresh with the finish showing a faint touch of sourness that adds to its personality. ”

CHAMPAGNE COLLARD-PICARD

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

