



CHAMPAGNE
COLLARD - PICARD

MAISON DE PROPRIÉTAIRE RÉCOLTANT
FRANCE



Throughout the centuries,
more than just a *Family* story,
a *Passion*...

OUR FIRM'S ORIGINS, SINCE 1889, ARE IN TWO NOBLE WINEGROWING AREAS, THE COLLARD PART BEING IN THE MARNE VALLEY AND THE PICARD PART IN THE CÔTE DES BLANCS.

ONE CAN'T BE BORN IN THE CHAMPAGNE REGION WITHOUT HAVING THE SAP FROM THE GRAPEVINES IN ONE'S VEINS. IN THE COLLARD-PICARD FIRM IT HAS BEEN PASSED ON FROM ONE GENERATION TO THE NEXT FOR TWO CENTURIES. OUR WINES EXPRESS THE SAVOIR-FAIRE OF ANCESTRAL CRAFTSMEN WHO HAVE CARVED THE WAY FOR A VERITABLE PASSION.



OLIVIER ET CAROLINE COLLARD - PICARD







A subtle alliance of *Tradition et Modernity*

PAYING CAREFUL ATTENTION TO NATURE SO AS TO UNDERSTAND AND OPTIMIZE IT, WE GENTLY HELP IT ALONG ITS WAY DAILY USING THE MOST NATURAL PROCEDURES POSSIBLE, SUCH AS PLOUGHING, GRASSING OVER ...

EVERY WINTER WE USE MEMORY, INTUITION AND EXPERIENCE TO BLEND THE WINES, AN ACT OF CONSTANT RENEWAL . THANKS TO THE AGE-OLD METHOD GIVEN TO US BY OUR ANCESTORS (AGING IN HIGH-CAPACITY OAK BARRELS, AND BY STOPPING THE BOTTLES WITH CORK AT BOTTLING), WE HAVE ADDED THE NEEDED TOUCH OF MODERNITY (THERMOREGULATION OF THE TANKS AND AIR-CONDITION IN THE CELLARS).

LOYAL TO VALUES WHICH ARE A PART OF US, QUALITY WILL ALWAYS BE OUR FIRM'S AIM WITH A SELECT PRODUCT MEANT ONLY FOR TRUE CHAMPAGNE LOVERS.







In unison the Côte des Blancs and the Marne Valley

UNITING THE MAGNIFICENCE OF A PRESTIGIOUS WINEGROWING AREA WHERE THE WHITE CHARDONNAY GRAPE IS KING WITH ALL ITS DELICATE FRESHNESS, ALONG WITH THE NOBLE AUTHENTICITY OF THE MARNE VALLEY WHICH EXPRESSES THE POWERFUL COMPLEXITY OF THE PINOT NOIR AND PINOT MEUNIER GRAPE-VARIETIES, GIVES A FINAL RESULT THE COLLARD-PICARD WINES, WHICH OFFER THE BEST OF YESTERYEAR AS WELL AS A SEARCH FOR CONTEMPORARY PERFECTION.

EACH GLASS OFFERS ENTIRE SATISFACTION TO THE EPICUREAN IN SEARCH OF SUBTLE, VARIED SENSATIONS. FINESSE COMBINED WITH ELEGANCE, FRUITINESS, DIVERSITY AND THE GENEROSITY TYPICAL OF THE LOCAL CHAMPAGNE SOIL ARE EXPRESSED IN A FINE ALLEGORY.



CUVÉE DES ARCHIVES MILLÉSIMÉE 2002 (VINTAGE)

(BOTTLES BEARING A NUMBER BELONGING TO A LIMITED SERIES)

MADE FROM THE BEST OF THE 2002 HARVEST FROM THE VINEYARDS OF THE CÔTE DES BLANCS (GRAND CRU) AND FROM THE MARNE VALLEY, THIS CUVÉE IS VINIFIED THEN ELABORATED IN HIGH-CAPACITY OAK BARRELS FOR 18 MONTHS ON ITS LEES AS OUR ANCESTORS DID, WITH NEITHER MALOLACTIC FERMENTATION NOR FILTERING.

AS IT WAS DONE CENTURIES AGO IN THIS REGION, A CORK STOPPER WITH A STAPLE IS USED ONCE THE WINE IS BOTTLED, THE CORK BEING KEPT THERE DURING THE WHOLE OF THE AGING PERIOD ON LATHS, ALLOWING A SALUTARY MICRO-OXYGENATION FOR LONG CONSERVATION.

THIS EXCEPTIONAL BLEND CAN BE CONSUMED AS OF NOW BUT CAN ALSO BE LEFT TO AGE FOR A GREAT NUMBER OF YEARS IN THE CALM DARKNESS OF A GOOD CELLAR.

ITS BLEND OF FINESSE AND THE STRENGTH OF ITS AROMAS WILL SATISFY EVEN THE MOST DEMANDING OF WINE-LOVERS.

BLENDING RATIOS: 80% CHARDONNAY AND 20% PINOT NOIR.

SÉLECTION

BRUT OR DEMI-SEC



THIS CHAMPAGNE FROM BLACK GRAPES IS MADE EXCLUSIVELY WITH THE CUVÉE, WHICH IS THE BEST OF THE GRAPE-JUICE. THE VINIFICATION WITHOUT MALOLACTIC FERMENTATION IS CARRIED OUT IN A THERMO-REGULATED STAINLESS STEEL TANK, FOLLOWED BY A BLENDING OF RESERVE WINES ELABORATED IN OAK CASKS.

AFTER AGING FOR THREE YEARS IN THE CELLAR, THIS BLEND IS READY TO BE SAVOURED AS AN APERITIF FOR THE BRUT, AND THE DEMI-SEC WILL ACCOMPANY YOUR DESSERTS TO PERFECTION.

IT IS A FRUITY CHAMPAGNE WITH REFINED EFFERVESCENCE.

BLENDING RATIOS: 50% MEUNIER AND 50% PINOT NOIR, FROM THE MARNE VALLEY VINEYARDS.

ROSÉ



THIS CHAMPAGNE IS MADE FROM THE FIRST PRESS OF BLACK GRAPES ONLY.

VINIFICATION WITHOUT MALOLACTIC FERMENTATION IS CARRIED OUT IN A THERMO-REGULATED STAINLESS STEEL TANK, FOLLOWED BY A BLENDING OF RESERVE WINES ELABORATED IN OAK CASKS. THE COLOUR AND THE AROMAS OF RED FRUIT ARE DUE TO THE ADDITION (DURING BLENDING) OF 10% TO 20% OF RED WINE FROM THE REGION.

THIS VERY AROMATIC BLEND WILL BE A PARTNER TO ANY MEAL, OR CAN BE DRUNK WITH A RED-FRUIT BASED DESSERT.

BLENDING RATIOS: 50% MEUNIER AND 50% PINOT NOIR, FROM THE MARNE VALLEY VINEYARDS.

PRESTIGE



MADE MOSTLY FROM GRANDS AND 1^{ER} CRU DE CHAMPAGNE WINES, IT COMPRISES THE BEST FIRST PRESSINGS (CŒURS DE CUVÉE AND CUVÉE). THE CUVÉE DE PRESTIGE BENEFITS FROM VINIFICATION WITHOUT MALOLACTIC FERMENTATION AND ELABORATION IN OAK CASKS OVER A PERIOD OF 10 TO 15 MONTHS ON AVERAGE. FOUR YEARS OF BLENDING THEN THREE YEARS OF AGING IN THE CELLAR MAKE THIS BLEND EXCEPTIONAL.

A PERFECT BALANCE OF FINESSE, FRUITINESS AND PERSONALITY ENABLES THIS WINE TO BE ENJOYED AT ANY MOMENT.

BLENDING RATIOS: 50% CHARDONNAY (LA CÔTE DES BLANCS VINEYARDS), 25% PINOT NOIR AND 25% MEUNIER (MARNE VALLEY).

MERVEILLES

1^{ER} CRU (ROSÉ DE SAIGNÉE)



THIS PINK CHAMPAGNE WINE IS FROM A VINEYARD CLASSÉ PREMIER CRU IN THE AREA OF VERTUS. IN ORDER TO ENABLE THE EXCEPTIONAL FULFILMENT OF THE AROMAS, WE USE THE TECHNIQUE WHICH HAS PRACTICALLY DISAPPEARED FROM THE CHAMPAGNE REGION. THIS TECHNIQUE IS CALLED THE «DE SAIGNÉE» METHOD.

ALCOHOLIC FERMENTATION AND THE GROWING (ELABORATION) OF THE WINE ARE CARRIED OUT, WITHOUT MALOLACTIC FERMENTATION, IN HIGH-CAPACITY OAK BARRELS, CALLED «FOUDRES DE CHÊNE».

AFTER AGING INSIDE THE BOTTLE FOR A FEW YEARS IN OUR CELLARS, THIS BLEND IS READY TO BE APPRECIATED. ITS STRENGTH AND THE ORIGINALITY OF ITS FRUITINESS WILL AMAZE YOU. A TRUE MARVEL!

DOM. PICARD

GRAND CRU (BLANC DE BLANCS)



THE JUICE USED IN THIS BLEND COME ONLY FROM VINEYARDS CLASSÉ GRAND CRU, NOTABLY FROM AROUND OGER AND LE MESNIL SUR OGER, AND IS MADE ENTIRELY FROM «CŒURS DE CUVÉE», OR THE BEST OF THE BEST. VINIFICATION WITHOUT MALOLACTIC FERMENTATION AND ELABORATION TAKE PLACE IN OAK CASKS.

AFTER AGING FOR SEVERAL YEARS IN BOTTLES IN OUR CELLARS, THIS BLEND IS MEANT FOR TRUE CHARDONNAY FANS.

THE GREAT FRESHNESS AND FINESSE OF THIS CHAMPAGNE MAKES IT AN EXCELLENT APPETIZER AS WELL AS A GREAT COMPANION TO SEAFOOD DISHES.

ESSENTIEL 2006

Essentiel 2006



CONSIDERING ITS RICH QUALITIES, I DECIDED TO NOT CHAPTALISE OR DOSE THIS VINTAGE. ESSENTIEL 2006 IS CHAMPAGNE WITHOUT ADDED SUGAR. IT REMAINS VERY NATURAL AND CLOSE TO ITS TERROIR, IT RETAINS ITS NATURAL ESSENCE FOR A TRULY AUTHENTIC CHAMPAGNE.

TO ALLOW THE EXCEPTIONAL DEVELOPMENT OF ITS AROMAS, ONCE IT HAS BEEN AGED IN THE CELLAR, I REQUIRE IT TO BE RESTED FOR TWO FURTHER YEARS AFTER DISGORGING.

ON OPENING, THEREFORE, YOU WILL FIND A SMALL NATURAL CORK STOPPER WHICH SHOWS EVIDENCE OF THIS LONG WAIT AND DOES NOT ALTER THE CHAMPAGNE'S QUALITY IN ANY WAY.

WE DO NOT NEED TO SAY ANY MORE: LET US CONCENTRATE ON THE ESSENTIEL 2006!

BLENDING RATIOS: 50% CHARDONNAY, 25% MEUNIER, 25% PINOT NOIR, VINIFICATION AND MATURING IN OAK CASKS WITHOUT MALOLACTIC FERMENTATION.



INDIVIDUAL BOXES ARE AVAILABLE, CONTACT US!



MARCH 2013
OPENING OF OUR TASTING AND SALES AREA
15 AV. DE CHAMPAGNE IN EPERNAY



CHAMPAGNE COLLARD - PICARD

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