



# CHAMPAGNE COLLARD PICARD

AOP Champagne premier cru  
Sparkling Brut

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Born from the union of two historic winemaking families, Champagne Collard-Picard is the fruit of Olivier Collard and Caroline Picard's shared passion for excellence. The estate brings together tradition and innovation to craft expressive champagnes with strong character. The vineyards, spanning the Marne Valley and the Côte des Blancs, benefit from diverse terroirs suited to Pinot Meunier, Pinot Noir, and Chardonnay. Eschewing chemical fertilizers and herbicides, the estate uses natural practices to promote soil health and vine vitality. In the cellar, traditional barrel fermentation is preferred over stainless steel, lending depth, structure, and a rich aromatic profile to the wines. The resulting champagnes are elegant and complex, offering notes of dried fruits, brioche, and a fine mineral backbone that speak to the house's authenticity and savoir-faire.

## VARIETALS

Pinot Noir 80%, Chardonnay 20%

## LOCATION

Champagne Collard Picard Premier Cru Merveilles Rosé Brut is sourced from Premier Cru plots located on the esteemed slopes of the Vallée de la Marne and the Côte des Blancs, regions renowned for their outstanding Champagne terroirs. These well-oriented vineyards, often facing south and southeast, benefit from generous sunlight that ensures even and complete ripening of the grapes. The proximity to historic hillsides and the typical chalky soils of the appellation contributes to the cuvée's remarkable aromatic precision. This geographical setting enjoys a temperate microclimate, where the Marne River and surrounding terrain help moderate extremes, preserving optimal grape quality.

## TERROIR

The terroir of Premier Cru Merveilles Rosé Brut is marked by deep, well-draining clay-limestone soils typical of the Vallée de la Marne and Côte des Blancs. This unique geology blends the mineral freshness of chalk with the water-retaining properties of clay, allowing vines to grow in balance—even during dry spells. The varied soils support deep root systems that enhance aromatic complexity and natural tension in the grapes. The influence of the subsoil is revealed in the wine's finesse, subtle minerality, and delicate structure—a faithful reflection of an exceptional terroir essential to the prestige of this rosé.

## IN THE VINEYARD

At Champagne Collard-Picard, soil management is centered on preserving vine health and well-being, while maintaining the plant's natural balance. Practices include light pruning, shredding of vine shoots, tying the canes, and surface soil preparation beneath the vine rows. These steps are essential for preparing the next harvest while respecting the plant's equilibrium. Vine health is also monitored using sustainable, reasoned methods for disease control, while canopy lifting and trellising ensure optimal aeration of the grapes and support their balanced ripening.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## HARVEST

The harvest at the Collard Picard estate is a key moment in the year, marked by meticulous care and rigorous selection of the grapes. Located in the Champagne region, the estate benefits from an exceptional terroir where each bunch is harvested by hand, in accordance with tradition and respect for the environment. The winegrowers ensure that each grape variety, whether Chardonnay, Pinot Noir, or Pinot Meunier, reaches perfect maturity before being picked, in order to guarantee wines that are both balanced and expressive. This meticulous harvesting process is essential to the quality and finesse of the champagnes produced by the estate, revealing all the richness and diversity of the Champagne terroir.

## WINEMAKING

Pinot Noir and Chardonnay undergo co-maceration in the same vat, layered one over the other for 60 hours at 12°C. Indigenous yeasts are used for the alcoholic fermentation, which takes place in large oak foudres.

## AGEING

Premier Cru Merveilles Rosé Brut is aged using the traditional Champagne method, spending 36 to 42 months on fine lees in bottle. This extended maturation refines the texture, develops an elegant effervescence, and enriches the wine's aromatic depth. Lees aging imparts delicate notes of brioche, toasted bread, and ripe fruit, while preserving the wine's fresh character and vibrant energy.

## SERVING

Serving Temperature: 10°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

On the palate, Premier Cru Merveilles Rosé Brut displays a bright pale pink hue, animated by fine, persistent bubbles. The nose opens with an elegant bouquet of wild strawberries, fresh raspberries, and cherry, accented by floral touches and a delicate hint of rose. As the wine breathes, notes of pink grapefruit, candied raspberry, and toasted bread emerge, enriching the aromatic profile. The attack is lively and precise, supported by a subtle saline tension that structures the wine. The mid-palate offers a balanced, gourmet texture where fruit blends with vibrant freshness and refined minerality. The finish is long and expressive, leaving an impression of finesse, purity, and elegance—perfectly balancing fruit, terroir, and maturity.

## FOOD PAIRINGS

Champagne Premier Cru Merveilles Rosé Brut stands out for its fruity freshness, finesse, and beautiful tension, making it a perfect match for subtle, creative, and contrasting dishes. As an aperitif, it pairs wonderfully with salmon tartare with pink peppercorns, where its red fruit notes harmonize with the delicate texture of the raw fish. As a main course, it shines alongside duck breast with cherries, with its richness and slight sweetness beautifully balanced by the wine's vivacity. On the sweet side, it makes a delightful match for a red berry cheesecake, enhancing the dessert's creamy sweetness with a touch of refreshing elegance. These pairings highlight the versatility and bold personality of this expressive rosé cuvée.

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