



CHAMPAGNE COLLARD PICARD

AOP Champagne
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

Chardonnay 92%, Pinot meunier 8%, Pinot Noir

LOCATION

Champagne Collard Picard ADN Rosé Brut is made from parcels located within the prestigious terroirs of the Vallée de la Marne and the Côte des Blancs, two regions renowned for the authentic expression of Champagne grape varieties. These vineyards benefit from varied exposure, mostly south and southeast-facing, ensuring optimal sunlight capture throughout the growing season. The gently rolling hills promote excellent air circulation, reducing disease risk while supporting balanced grape development. This geographic positioning brings aromatic richness and structural elegance to the cuvée, reflecting the subtle interaction between soil, climate, and exposure.

TERROIR

The terroir of ADN Rosé Brut is rooted in deep, well-draining clay-limestone soils, typical of Champagne's finest slopes. This geological mix provides excellent water balance, enabling vines to absorb essential nutrients and achieve full aromatic maturity. Clay contributes to roundness and volume on the palate, while limestone enhances tension, finesse, and minerality. This soil structure allows the grapes to express both freshness and aromatic depth, lending complexity to the final wine. The harmony between geology, vineyard orientation, and temperate climate shapes the signature identity of ADN Rosé Brut.

IN THE VINEYARD

At Champagne Collard-Picard, the approach to soil management focuses on preserving the health and well-being of the vines while respecting their natural balance. Methods include light pruning, shredding vine shoots, tying canes, and shallow soil preparation beneath the rows. These steps are crucial for organizing the upcoming harvest while maintaining the plant's equilibrium. Vine health is also managed through sustainable, reasoned disease control techniques, while canopy lifting and trellising ensure optimal aeration of the grapes and support even, balanced ripening.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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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

Alcoholic fermentation takes place in large oak vats using indigenous yeasts. The winemaking process blends tradition and modernity, including aging in oak vats and temperature-controlled tanks. The estate offers a wide range of cuvées, from classic to exceptional, each reflecting the richness and generosity of the Champagne terroir.

AGEING

ADN Rosé Brut is matured using the traditional Champagne method, with an extended lees-aging period in bottle lasting 36 to 48 months. This prolonged maturation refines the wine's texture, enriches its aromatic profile, and contributes to its fine and persistent effervescence. Lees aging adds subtle notes of brioche, toasted bread, and ripe fruit while preserving the bright red fruit aromas characteristic of rosé Champagne.

SERVING

Serving Temperature: 10°C

AGEING POTENTIAL

2 to 3 years

TASTING

The nose seduces with very pleasant aromas of ripe red berries, reminiscent of wild strawberries and raspberries, immediately bringing a sense of indulgence and freshness. On the palate, these wild berry notes reveal themselves with intensity, offering a full and harmonious texture that is both fleshy and elegant. The finish is distinguished by a delicate citrus tone, blending orange zest and peel, bringing a refined liveliness and a lingering length that highlights the balance and complexity of the cuvée.

FOOD PAIRINGS

This champagne reveals all its richness and freshness in light and refined food and wine pairings. Its liveliness and fruity notes pair perfectly with a variety of tapas, bringing brightness and balance to the flavors. It enhances the freshness and slight acidity of a rocket salad with Parma ham, strawberries, and feta cheese, while bringing out the delicate aromas of a pollock meatball with tomato and coriander.

PRODUCTION VOLUME

10 000

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