



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 50%, Pinot Noir 25%, Meunier 25%

LOCATION

Champagne Collard Picard Essentiel Brut is crafted from parcels ideally located between the Vallée de la Marne and the Côte des Blancs, two emblematic Champagne regions. The vineyards lie on well-exposed slopes offering varied orientations that ensure optimal sunlight throughout the growing season. This geographic configuration provides the grapes with a temperate microclimate, where the diurnal temperature range enhances aromatic concentration while preserving a balanced sugar-acidity profile. The proximity to major Champagne terroirs and the diversity of vineyard sites give Essentiel Brut a precise and harmonious expression.

TERROIR

The terroir of Essentiel Brut is defined by the region's typical clay-limestone soils, alternating between layers of chalk and loam. This geology ensures excellent natural drainage while maintaining enough water reserves to support the vines during dry periods. These soil conditions promote consistent ripening and contribute to the mineral tension typical of the estate's champagnes. The Champagne varieties—Pinot Meunier, Chardonnay, and Pinot Noir—each find balanced expression here, offering freshness, aromatic intensity, and finesse. It is this interplay between deep soils, climate, and exposure that gives the cuvée its refined structure and vibrant energy.

IN THE VINEYARD

At Champagne Collard Picard, the approach to soil cultivation focuses on preserving and promoting the well-being of the vines, while taking into account their natural balance. Methods include light pruning, shredding vine shoots, tying back shoots, and preparing the soil surface beneath the rows. These phases are crucial for organizing the next harvest while preserving the plant's balance. The health of the vines is also monitored using sustainable disease control methods, while lifting and trellising ensure optimal aeration of the grapes and facilitate their balanced ripening.

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HARVEST

The harvest at the Collard Picard estate is a key moment of 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, respecting traditions and 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 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

For this cuvée, only the heart of the cuvée is used, meaning the very beginning of the first pressing of the grapes, without chaptalization. Indigenous yeasts are used for alcoholic fermentation in large oak vats. The winemaking methods combine tradition and modernity, with 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

Essentiel Brut is aged using the traditional Champagne method, with an extended lees aging period of 36 months in bottle. This prolonged maturation allows the wine to develop fine, persistent bubbles and a smooth, harmonious texture. The lees aging enriches the aromatic profile, bringing subtle complexity without compromising the wine's fresh fruit character.

SERVING

Serve at 10°C

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, Essentiel Brut displays a bright pale gold hue with a fine, persistent mousse forming a delicate bead. The nose opens with fresh and elegant aromas of citrus (lemon, grapefruit), juicy pear, and white flowers, gently underpinned by brioche accents. As it breathes, subtle notes of green apple and linden emerge, followed by a hint of saline minerality. The attack is crisp and precise, supported by a well-integrated tension that lingers with finesse. The mid-palate offers a balanced texture, combining refreshing fruit with silky structure, while the finish delivers lasting notes of candied citrus and toasted bread. This cuvée is a fine example of freshness, finesse, and depth.

FOOD PAIRINGS

Champagne Collard Picard, AOP Champagne Essentiel, Effervescent Brut, stands out for its elegant freshness and aromatic precision, making it an ideal partner for refined food and wine pairings. It pairs perfectly with delicate fish, such as monkfish fillet or delicately cooked cod, whose silky textures are enhanced by the wine's liveliness. Its balanced tension also enhances creamy or slightly spicy dishes, such as vegetable soup or poultry with a delicate sauce. Finally, salty notes, such as those found in mature cheese or delicate appetizers, reveal the finesse of the bubbles and the natural elegance of this cuvée.

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