



CHAMPAGNE COLLARD PICARD

AOP Champagne Grand 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.

VARIETAL

Chardonnay 100%

LOCATION

Champagne Collard Picard Grand Cru Brut comes from parcels located in the heart of the Grand Cru villages of the Côte des Blancs, notably Le Mesnil-sur-Oger and Avize—iconic terroirs of Champagne excellence. These south and southeast-facing slopes benefit from optimal sunlight exposure, allowing the grapes to reach perfect ripeness, ensuring aromatic complexity and finesse. The proximity to the Côte des Blancs' deep chalky slopes creates a temperate microclimate that protects the vines from climatic extremes while enhancing aromatic expression. This prestigious location gives the cuvée a unique geographical signature, reflecting a heritage of exceptional viticulture.

TERROIR

The terroir is defined by the classic clay-limestone soils of the Côte des Blancs, rich in minerals and shaped by millennia of geological evolution. The chalky subsoil ensures excellent natural drainage while retaining enough moisture to support the vines during critical growth stages. This unique soil composition promotes elegant acidity and the distinctive mineral tension of great Blanc de Blancs Champagnes. The slow, steady nourishment from the deep soils allows for gradual aromatic development and a pure, focused expression. It is this balance of soil, climate, and exposure that gives the cuvée its rare depth and mineral signature.

IN THE VINEYARD

At Champagne Collard-Picard, vineyard soil management focuses on preserving vine health and respecting the plant's natural balance. The approach includes light pruning, shredding of vine shoots, tying of canes, and shallow soil preparation beneath the rows. These stages are essential for organizing the upcoming harvest while maintaining the vine's equilibrium. The health of the vineyard is also monitored using sustainable disease control methods, while lifting and trellising ensure optimal grape aeration and promote balanced ripening.

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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

For this cuvée, only the “heart of the cuvée” is used meaning the first and finest juice from the initial pressing, with no chaptalization. Indigenous yeasts are used for alcoholic fermentation in large oak vats. The winemaking process combines tradition and modernity, with aging in oak vats and temperature-controlled tanks. The estate offers a diverse range of cuvées, from classic to exceptional, each reflecting the richness and generosity of the Champagne terroir.

AGEING

This champagne is aged following the traditional Champagne method, with a prolonged aging period of 48 months on fine lees in bottle. This careful maturation develops fine, elegant bubbles and enriches the wine's aromatic complexity. Extended lees contact adds roundness, layered aromas, and a delicate, creamy texture while preserving the wine's fresh fruit character.

SERVING

Serving Temperature: 10°C

AGEING POTENTIAL

10 to 15 years

TASTING

On tasting, Grand Cru Brut reveals a luminous pale gold color with fine, persistent bubbles. The nose opens with delicate aromatic richness, featuring white flowers, candied lemon, and ripe pear, complemented by subtle brioche notes and gentle minerality. As it opens up, hints of citrus zest, green apple, and linden emerge, followed by impressions of almond and warm stone. On the palate, the attack is precise and vibrant, carried by finely integrated, fresh tension. The mid-palate is silky and refined, combining ripe fruit, saline minerality, and great length. The finish is pure and persistent, with lingering notes of citrus and toasted bread, offering finesse, balance, and depth.

FOOD PAIRINGS

Champagne Collard Picard, AOP Champagne Grand Cru Dom. Picard, Effervescent Brut, reveals its nobility through food and wine pairings of great finesse. Its elegant structure and controlled freshness pair harmoniously with refined dishes such as scallop carpaccio with citrus fruits, roasted turbot with a light sauce, or free-range chicken with cream and mushrooms. The aromatic depth of this Grand Cru also enhances more delicate dishes such as parmesan risotto or seafood bites. Each pairing highlights the precision, balance, and exceptional character of this cuvée, offering an elegant gastronomic experience.

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