



# 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 Prestige Blanc ADN Noir Brut comes from carefully selected parcels located between the Vallée de la Marne and the Côte des Blancs, two regions celebrated for their exceptional Champagne terroirs. The vineyards benefit from varied orientations—often facing south or southeast—that ensure optimal sunlight throughout the growing season and promote full ripening of the grapes. The gently rolling topography provides natural ventilation, reducing disease pressure and enhancing the aromatic expression of the varietals. This strategic location gives the cuvée vibrant energy, a harmonious balance between freshness and ripeness, and a distinct Champagne identity.

## TERROIR

The terroir of Prestige Blanc ADN Noir Brut is defined by complex clay-limestone soils, typical of the region's finest growing areas. These deep, well-draining soils provide natural water regulation, allowing the vines to draw nutrients steadily and achieve full aromatic maturity. The alternating layers of chalk and clay contribute to the wine's refined mineral tension, while the geological diversity across the parcels enriches the cuvée's aromatic palette. Pinot Noir thrives in this setting, revealing intense aromas and elegant structure—the backbone of the wine's balance and complexity.

## IN THE VINEYARD

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

The winemaking process combines tradition and modernity, with aging in large oak casks and temperature-controlled stainless steel vats.

The estate uses indigenous yeasts and conducts alcoholic fermentation in large oak foudres.

It offers a diverse range of cuvées, from classic blends to exceptional bottlings, each reflecting the richness and generosity of the Champagne terroir.

## AGEING

Prestige Blanc ADN Noir Brut is produced using the traditional Champagne method, with extended aging on fine lees in bottle. After secondary fermentation, the wine ages on lees for 48 to 60 months, allowing the aromatic profile to develop complexity and the texture to become beautifully refined. This prolonged contact with the lees imparts fine effervescence, enhanced depth, and delicate notes of brioche and toasted bread, all while preserving the wine's natural fruit freshness.

## SERVING

Best served at 10°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

On tasting, Prestige Blanc ADN Noir Brut reveals a light golden hue with brilliant reflections, animated by fine, persistent bubbles. The nose offers expressive aromatic richness, combining ripe white fruits—pear and apple—with subtle hints of candied citrus and fresh flowers. As the wine opens, more complex notes of light brioche, toasted bread, and acacia honey appear. The attack on the palate is crisp and lively, supported by refreshing tension and a delicate structure. The mid-palate is elegant and well-balanced, blending roundness with vibrant freshness, underpinned by saline minerality and persistent length. The finish is refined, with lingering impressions of citrus zest and toasted almond, leaving a lasting sense of harmony and depth.

## FOOD PAIRINGS

Prestige Blanc ADN Noir Brut pairs beautifully with a wide range of refined dishes, thanks to its subtle structure and complex aromatic profile. It enhances a delicate langoustine ravioli with citrus zest, where the wine's tension mirrors the dish's bright, marine notes. As a main course, it's a perfect match for quail stuffed with dried fruits, with the wine's toasted bread and fruit aromas echoing the richness of the poultry. On the sweet side, it delights with a hazelnut financier and light vanilla cream, highlighting the Champagne's mineral finesse and fine mousse. These pairings showcase the precision, elegance, and balance of Prestige Blanc ADN Noir, making for a complete gastronomic experience.

## PRODUCTION VOLUME

30 000

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