



NOMINÉ - RENARD  
CHAMPAGNE

2016 « édition limitée »

### **Blending**

1/3 Chardonnay,  
1/3 Pinot Noir  
1/3 Pinot Meunier

Blending made directly by the harvest 2016 i Inox tank  
Cru 100% Villevenard, village located in the heart of *Coteaux du Petit Morin*

### **Soil**

Chalk, Clay-limestone and silica

### **Vineyards**

Aged between 20 and 45 years, our estate is HVE certified (environmentally friendly viticulture, grass cover and natural nutrients, mechanical work of the soil), our wish being to always give the wines the qualitative reflection of the terroir

### **Vinification**

No malolactic fermentation.  
Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

### **Ageing**

Mise en cave : 04 Mai 2017  
5 years 1/2 on lees (disgorgement on Oct. 14th. 2022)

### **Dosage**

7.2 g/l

### **Tasting**

Its color is tinged with a deep yellow gold with bright yellow reflections.  
The first nose evokes grapefruit, brioche bread and dried fruit, but also candied pear and some spices.  
On the palate, the tangy fruits accompany the honeyed and toasted aromas.  
Nice length in the mouth

### **Accords Mets/Vins**

This balanced and elegant cuvée will accompany a plaice in crushed almond crust or a foie gras breaded with hazelnut.

