



NOMINÉ - RENARD

CHAMPAGNE

SPECIAL CLUB 2016

Blending

50% Chardonnay, 25% Pinot Noir & 25% Meunier

Vintage 2016, only the exceptional vintages are dedicated to our cuvée «Spécial Club»

Chardonnay from Etoges & Allemant

Pinot Noir from Villevenard & Broys

Meunier 100% from **Villevenard**

Soil

Clay limestone

Vineyards

30 years old

Growing vines is working with the environment all year around. Therefore we are naturally involved in sustainable viticulture, which requires special attention to our land, to preserve its biodiversity and the quality of soils

Vinification

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks

Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

Ageing

60 months on lees

Dosage

6.5 g/L

Tasting Notes

A wine with great aging potential. With it, summer invites itself to your home, with its notes of fresh fig, wheat and peach juice. In the mouth, its creamy bubbles will fill you, with a nice length to finish on a slightly saline note.

Food / Wine pairings

This vintage will be enjoyed with oysters or with a chicken risotto

