



Champagne Gaston Collard
Extra Brut

Winery: Champagne Gaston Collard

Vigneron: Cyril Collard

Appellation: Champagne

Location: Hillsides and Plains in Bouzy

History of Domaine:

The story of Champagne Gaston Collard is first and foremost a family story. The vineyard of the estate in Bouzy was acquired by Mr. and Mrs. Gaston Collard in 1937. Initially, their grapes were simply only sold négoce. After their sons (Jackie and Michel) took over the estate in 1982, they decided to develop the property and thus establish the heritage of the family.

Each generation has brought something else to the table. In 2012, Cyril and Amandine Collard took over the estate (they are the children and nephews of the founders) and chose to use organic and biodynamic farming methods for their operation. Some of these methods were learned from Cyril's three years working with Benoit Lahaye. As of 2016, the property is certified organic and demeter.

Cuvée: Extra Brut

Grape Variety: 88% Pinot Noir, 12% Chardonnay (30-year-old vines)

Vineyard: Limestone

Exposure: Southeast

Vinification:

The harvest is manual, with grapes hand-picked and sorted in the field. The Champagne is produced using the traditional Champagne method, with a minimum of 18 hours of racking. Malolactic fermentation is carried out in barrels and steel tanks with native yeasts. The wine is tasted in May and bottled in July.