



NOMINÉ - RENARD

CHAMPAGNE

AN INVITATION TO TRAVEL

ABOUT THE BRAND

In 1960, Germaine Renard and her husband, André Nominé started Nominé-Renard. Claude, the eldest, joined the family business after studying oenology. Today, his son, Simon Nominé, is at the head of the family house as the third generation of Champagne winegrowers.

WINEMAKING TEAM

Nominé-Renard is classified as a GROWER CHAMPAGNE, or Recoltant Manipulant. In the region there are 19,000 producers, of which approximately 5,000 produce Champagne. They own their own vineyards, harvest and press their own grapes, and fully produce their own namesake Champagne. They have full control, ground to glass. You'll see each bottle is marked with the RM designation.

KEY SELLING POINTS

- Founding family of Special Club Tresors
- Fourth generation grower/producer, all estate grown and produced, Recoltant-Manipulant
- Sustainable vineyards and winery practices
- Grower Champagne/RM number is listed on every back label.



SUSTAINABILITY

The Nominé family owns their 20-hectare estate, spread across six villages, with 36 plots. All their vineyards are certified sustainable, as the family is passionate about taking care of the environment and using the least amount of intervention possible. They are proud to have their farms be HEV and VDC certified, demonstrating their commitment to conservation, water management, biodiversity and responsible waste management.



OUR STORY

Founded in 1960 by Germaine Renard and André Nominé, Champagne Nominé-Renard is a family-run house now led by fifth-generation grower Simon Nominé.

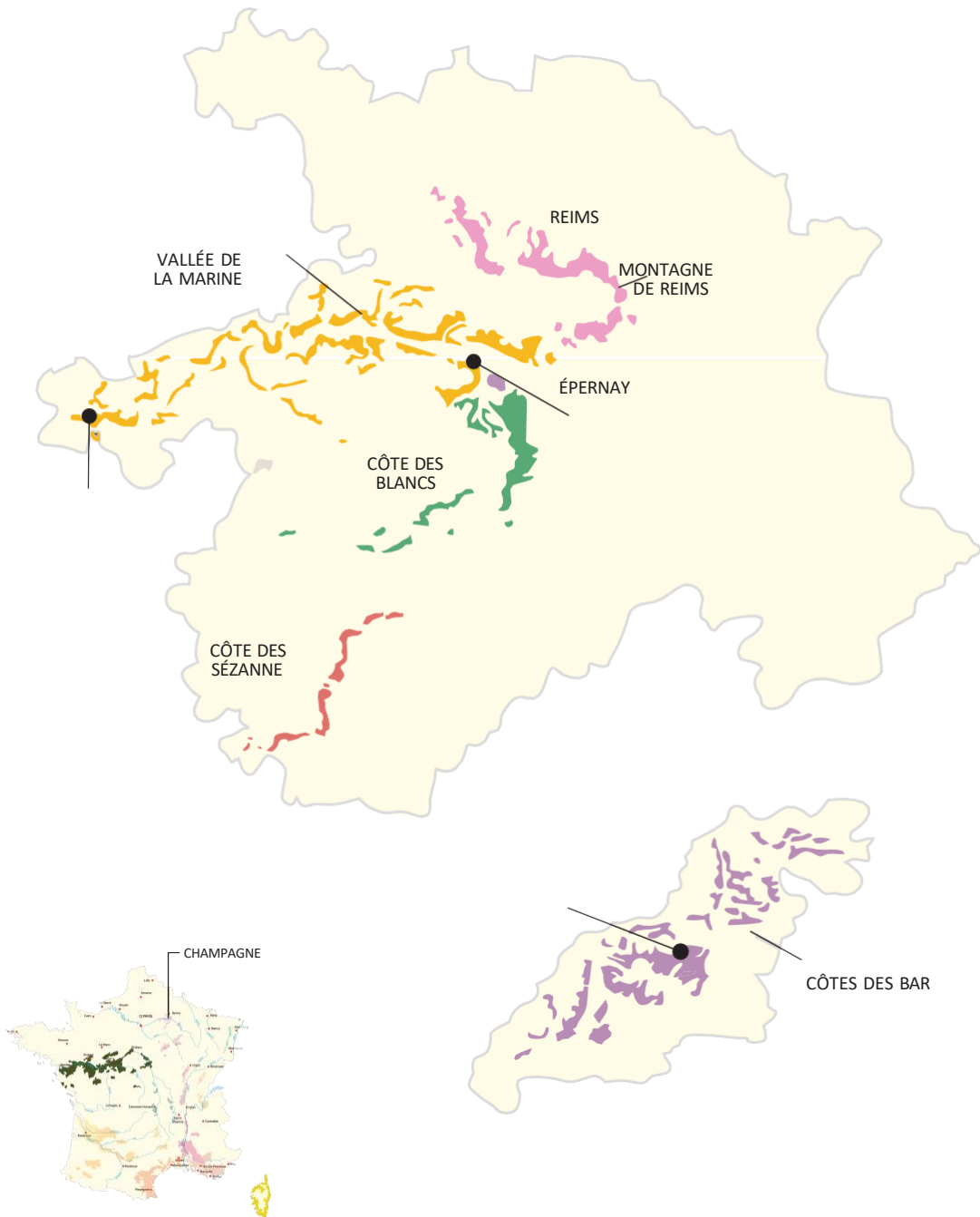
The 20-hectare estate spans five villages, producing approximately 100,000 bottles annually from Chardonnay, Pinot Noir, and Pinot Meunier. Each plot is vinified separately to preserve precision and terroir expression. A founding member of Special Club Trésors, the house reflects a commitment to quality and tradition.



GROWER CHAMPAGNE

Among roughly 19,000 Champagne growers, only about 5,000 produce their own wines. As a Récoltant-Manipulant (RM), Nominé-Renard maintains full control from vineyard to bottle— growing, harvesting, pressing, and producing their Champagne in-house. Each bottle is marked with an RM designation, signifying authenticity and estate production.





VILLEVENARD, CHAMPAGNE

Nominé-Renard is situated in Villevenard, part of the Côte des Blancs. Villevenard is 30 minutes from the main town of Epernay, where the Avenue of Champagne is located. They also have vineyards in Sézanne and Marne Valley. Growing vines takes working with the environment all year round. Nomine-Renard is naturally involved in sustainable viticulture, which requires special attention to the land to preserve its biodiversity and the quality of the chalky, limestone and silica soil which influence the quality and flavor of the champagne.

Our 21 ha vine estate spreads over various crus of Champagne appellations:

- Coteau du Petit Morin (Villevenard & Etoge)
- Coteaux du Sézannais (Broyes & Allemant)
- Vallée de la Marne (Charly sur Marne)



OUR WINEMAKING

4000kg (80 cagettes) are collected from each cru (specific geographic area) before crushing.

The grapes are weighed prior to pressing so as to conform with the above Champagne AOC rule (exact quantity of any crush) and also to collect data for the vintage declaration. The grapes are crushed within 6 hours of being picked.

Each load is pressed 5 times using a traditional press (ours date from the 1960's). Each press ('Serre') takes between 3-4 hours and is semi automatic and controlled by a central unit.

After each crush the "débardeurs" (workers) shovel the remaining grapes into a pile to continue extracting juice in the subsequent crush.

One press of 4000kg gives 25.50HL of juice that goes in decanting vats for 18 hours. The clear juice then goes in the fermentation stainless steel tanks.





Base Wine First Fermentation

Chaptalisation

The must is fermented at 20°C for 15 days maximum in temperature-controlled stainless-steel tanks. In the early stage of fermentation, we add a “**liqueur**” (obtained by blending some “vin de réserve” with sugar). This process is called “**Chaptalisation**” and is part of the Champagne **AOC rules**.

Malolactic Fermentation

Towards the end of primary fermentation, we stimulate malolactic fermentation.



ASSEMBLAGE

The “Vin Clair” is kept in stainless steel tanks until around February-March . At this period, we decide our blending for each Cuvée.

Around 30% of “Vin De Reserve” (The memory) is put in the blend so as to maintain a sense of connection with previous vintages of the wine.
(Except for Vintage Champagne, that is made of only one harvest).

The wines are bottled with added ‘liqueur de tirage’ (made from sugar and Reserve wine. The bottles are sealed with a bidule (small plastic cup) and a crown cap.



SECONDARY FERMENTATION

The underground cellar is dug in **chalky soil**. The walls are of pure chalk, which **maintains a stable temperature** and constant hygrometry all year round. The bottles are kept laying down in this cellar **for 30 months**, during which the second fermentation in bottle will take place. The lees will settle down in the bottles.

The bottles are put carefully by hand into Giropallets and rotated $\frac{1}{4}$ turn every two hours plus tilted so that the lees falls towards the neck of the bottle and gets captured in the “Bidule”. The bottles are kept upside down until the disgorgement process. We extract the sediments by freezing the neck of the bottle. An ice cube of lees is extracted. We then add the liqueur de tirage (which determines the level of residual sugar) and it is then sealed with the final cork and cage.

The bottles return to the cellar for a minimum of another 6 months prior to labelling. This enables the liqueur to mix gently with the wine and obtain an optimal balance.

Nominé-Renard BRUT

A fresh and elegant Champagne, with lots of minerality and citrus fruits aromas. Ideal for Aperitif or to combine with fresh fish or smoked salmon. Champagne for celebration!

Situated between Épernay and Sézanne to the south of the main Champagne vineyards, Nominé-Renard produces soft, ripe wines. This non-vintage Brut is the family standard bearer, rich and rounded with an attractive toastiness showing bottle age. Citrus and white peach flavors are a contrast and allow the wine to finish freshly.

Vineyard & Winemaking Details

APPELLATION

Champagne

VINEYARD

75% of wine is three years old and 25% is reserve wine from 36 plots across six villages

AGEING

30 months on lees and 6 months after disgorgement

VARIETALS

40% Chardonnay, 30% Pinot Noir and 30% Pinot Meunier

ALCOHOL

12.5%

DOSAGE

7 g/l

VINE AGE

Oldest plots up to 70 years old, with the average being 35 years old





Nominé-Renard BRUT ROSÉ

A high proportion of Chardonnay gives the Brut Rosé sensuality and elegance. Intense red fruit aromas, a hint of cherry & fresh grapefruit, followed by a subtle velvety mouthful.

Tartaric stabilization occurs at -40C for 12 hours and then filtered using diatomaceous earth. A high proportion of Chardonnay gives the Brut Rose sensuality and elegance. Intense red fruit aromas, a hint of cherry & fresh grapefruit, followed by a subtle velvety mouthfeel.

Vineyard & Winemaking Details

APPELLATION

Champagne

VINEYARD

75% of wine is 18 months old and 25% of reserve wine from 36 plots across six villages

AGEING

18 months on lees and 6 months after disgorgement

VARIETALS

45% Chardonnay, 45% Pinot Meunier, 10% Pinot Noir

ALCOHOL

12.5%

DOSAGE

9 g/l

VINE AGE

Oldest plots up to 70 years old, with the average being 35 years old. The oldest plots of Pinot Noir are dedicated to producing the sparkling rose.

Nominé-Renard BLANC DE BLANCS

Finesse and opulence truly characterize this cuvee. The rich aromas of brioche and honey with notes of fresh wildflowers combine very well

Aromas of brioche, honey with notes of fresh wildflowers. The minerality and complexity give to this wine a 10 years cellaring potential.

Vineyard & Winemaking Details

APPELLATION

Champagne

VINEYARD

Sourced from five plots from three villages in Les Coteaux du Petit Morin and La Cote de Sezanne

AGEING

48 months on lees and 12 months after disgorgement

VARIETALS

100% Chardonnay; 65% of the blend is 4-year-old wine and 35% is reserve wine blended from the 5 previous vintages

ALCOHOL

12.5%

DOSAGE

7 g/l

VINE AGE

From 20–45-year-old plots



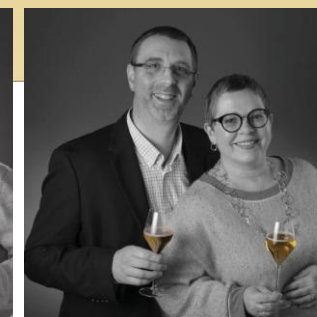
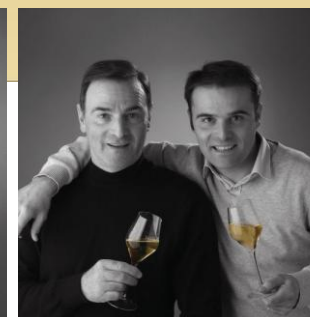
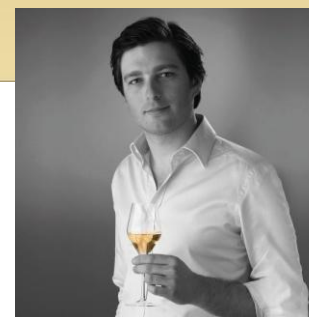
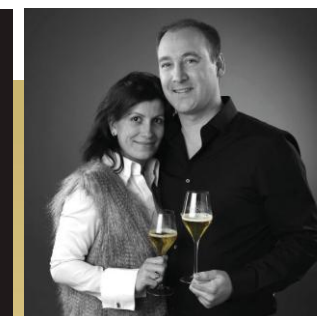
CLUB TRESORS

In 1971, Nominé-Renard was a founding family of Special Club Trésors.

The Club Trésors comprises 28 artisan wine makers, selected from the finest areas of the Champagne region, each one recognized for the quality of their work. The Club Trésors is the only organization in Champagne to select its members according to a set of unrelenting quality standards.

- Each wine maker must make their champagnes entirely in his, or her, own premises and cellars with grapes exclusively from grapes harvested in his, or her, own vineyards.
- Each wine maker is devoted to his work and passionately protects the quality and the unique character of his own terroir.
- The jury of oenologists and wine professionals who select the champagnes, demand irreproachable quality as regards both the work in the vineyard and the wines.
- Each champagne is subject to two blind tastings (once at the still wine stage before bottling and again after 3 years ageing in bottle) by a panel of passionate and distinguished oenologists and wine makers.
- A Special Club champagne may only be made in outstanding vintage years. Only wine makers who have successfully passed these two tests are deemed worthy of putting their chosen champagne in the unique 'Special Club' bottle which may not be used by anyone except the members of the Club Trésors.

Obtaining this 'Holy Grail' is a true accolade and one that requires daily dedication and application by the wine maker. Only in this way can our select group guarantee to champagne lovers everywhere the exceptional quality and unique artisan character of our champagnes.





Nominé-Renard SPECIAL CLUB

2016

Reminiscent of summer in a glass with notes of fresh fig, wheat and peach juice. In the mouth, its creamy bubbles satisfy with a nice long finish on a slightly saline note.

Vineyard & Winemaking Details

APPELLATION

Champagne

ALCOHOL

12.5%

VINEYARD

Chardonnay from Etoges & Allemand Pinot Noir from Villevenard & Broyes Meunier 100% from Villevenard

DOSAGE

6.5 g/l

AGEING

60 months on lees

VINE AGE

30 years old

VARIETALS

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

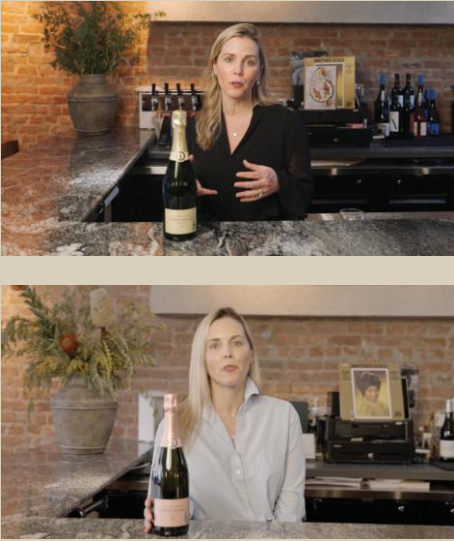
Trade Tools



SELL SHEETS
& TECH NOTES



EDUCATIONAL
ONE PAGERS



BRAND VIDEOS