



NOMINÉ - RENARD

SPECIAL CLUB CHAMPAGNE 2017



In 1971, Nominé-Renard was a founding family of Special Club Trésors. The Club Trésors comprises 24 artisan winegrowers, selected from the best estates in Champagne, 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 winemaker must make their Champagne entirely on his or her own premises and in cellars with grapes harvested exclusively in his or her own vineyards.
- Each winemaker is devoted to his or her work and passionately protects the quality and the unique character of the terroir.
- The panel of oenologists and wine professionals who select the champagnes demand irreproachable quality in regard to 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 aging in bottle) by a panel of passionate and distinguished oenologists and winemakers.
- A Special Club champagne may only be made in outstanding vintage years. Only winemakers 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.

Growing vines means working with the environment all year round. We practice sustainable viticulture, which requires special attention to our land, to preserve its biodiversity and the quality of the clay and limestone soils. The wine undergoes alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. Tartaric stabilization occurs at -4°C for 12 hours and then filtered using diatomaceous earth. This vintage has beautiful freshness on the palate with a rich and creamy texture. Citrus flavors of the Chardonnay blend harmoniously with nuances of red and dried fruits from the Pinot Noir. Notes of pastry, buttery brioche and a slight touch of honey make for a long and elegant finish with subtle minerality.



Vineyard & Winemaking Details

APPELLATION

Champagne

VINEYARD

Chardonnay coming from Allemant and Villevenard villages
Pinot Noir from Broyes

VARIETALS

50% Chardonnay, 50% Pinot Noir

ALCOHOL

12.5%

DOSAGE

6.9 g/l

VINE AGE

30 years old

AGEING

60 months on lees