



NOMINÉ - RENARD

SPECIAL CLUB CHAMPAGNE 2019



In 1971, Nominé-Renard became a founding member of the prestigious Club Trésors de Champagne—an exclusive collective of 24 artisan winegrowers, each selected from among the region's most respected estates. Club Trésors is the only organization in Champagne that admits members based on rigorous quality criteria, with an unwavering commitment to excellence in both viticulture and winemaking.

To qualify, each member must produce Champagne solely from grapes grown on their own estate and vinify it entirely on their premises. Their work must demonstrate a deep respect for the terroir, upheld through sustainable practices and meticulous craftsmanship. Every Special Club cuvée undergoes two blind tastings—first as a still wine, then again after a minimum of three years of aging—to ensure the final Champagne meets the Club's exceptional standards. Only in outstanding vintages are producers permitted to bottle a Special Club wine in the proprietary, exclusive bottle.

Nominé-Renard's vineyards, rooted in limestone soils and averaging 30 years of age, are farmed sustainably with a deep respect for the environment—an approach that preserves biodiversity and enhances the expression of the terroir.

The Special Club 2019 vintage opens with a slightly toasted nose and unfolds on the palate with vibrant freshness and a creamy, layered texture. Lively acidity brings tension and balance, elevating the wine's natural richness. Chardonnay lends bright citrus and white-fleshed fruit, while Pinot Noir contributes depth with notes of red berries and dried fruit. Hints of pastry, buttery brioche, and a touch of honey add complexity, leading to a long, elegant finish with a delicate mineral edge. This refined cuvée pairs beautifully with elevated dishes such as Bresse chicken in cream sauce, where its roundness and finesse perfectly complement the richness and subtlety of the cuisine.



Vineyard & Winemaking Details

APPELLATION

Champagne

VINEYARD

Chardonnay coming from Allemant and Villevenard villages
Pinot Noir from Broyes

VARIETALS

50% Chardonnay, 37% Pinot Noir – 12.5% Meunier

ALCOHOL

12.5%

DOSAGE

5.7 g/l

VINE AGE

30 years old

AGEING

60 months on lees

