



NOMINÉ - RENARD

SPECIAL CLUB CHAMPAGNE 2016

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.

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

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 wine has great aging potential. 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

VINEYARD

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

VARIETALS

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

ALCOHOL

12.5%

VINE AGE

30 years old

BARREL AGING

60 months on the lees

