



NOMINÉ - RENARD

BRUT NV



In 1960, Germaine Renard and her husband, André Nominé started their own winery. They christened it 'Champagne Nominé-Renard.' Germaine and André proceeded to have four children. Claude, the eldest, joined the family business after studying oenology. Today, his son, Simon Nominé, is at the head of the family house and represents the third generation of Champagne winegrowers.

The Nomine family owns their 20-hectare estate, spread across six villages, with 36 plots. They are in Passy-Grigny, Charly sur Marne, Etoges, Villevenard, Broys and Allemant. 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.

The Nominé family is classified as an Independent Grower, or Recoltant Manipulant, which means they manage the production from the land to the bottle. 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.

They produce approximately 100,000 bottles annually made from a blend of Chardonnay, Pinot Noir and Pinot Meunier. Each plot is vinified separately before blending to keep the identity of each terroir. The greatest diversity of wines gives more flexibility for blending. The characteristic of Champagne is to produce and maintain a unique and constant style, year after year, despite the variation of climate and harvest. The art of the blend is to maintain the identity of each cuvee.

Growing vines is working with the environment all year round. Therefore, we are naturally involved in sustainable viticulture, which requires special attention to our land to preserve its biodiversity and the quality of the chalky, clay and limestone marl soil.

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. The resulting wine is a fresh and elegant Champagne with lots of minerality and citrus fruits aromas.



Vineyard & Winemaking Details

APPELLATION	Champagne
VINEYARD	75% of wine is three years old and 25% is reserve wine from 36 plots across six villages
VARIETALS	40% Chardonnay, 30% Pinot Noir and 30% Pinot Meunier
ALCOHOL	12.5%
VINE AGE	Oldest plots up to 70 years old, with the average being 35 years old
BARREL AGING	30 months on the lees and 6 months disgorgement