

Our partner:

CHAMPAGNE
GRAND CRU
Gaston
COLLARD
à Bouzy

Champagne Gaston COLLARD
AOC Champagne, Montagne de Reims
Récoltant Manipulateur (RM)



Contribute to this world by offering a Champagne that integrates values, ethical and sustainable for the respect of man and the planet.



Winery overview:

This family estate is located on the Grand Cru de Bouzy terroir. Amandine and Cyril Collard have been producing biodynamic champagnes since 2012.

Their vines benefit from the ideal conditions offered by this exceptional terroir, known for the magnificent maturity of its Pinots Noirs. This estate of less than 2 hectares produces champagnes with style combining freshness, vivacity and richness of aromas. A very confidential house, Gaston Collard champagne offers you a high-volume range, with very limited quantities, and featuring champagnes and traditional wines of the region!



Champagne

Champagne Gaston COLLARD
Zero dosage Grand cru – Tradition



Grape Varieties:
90% Pinot noir, 10% Chardonnay, 20% reserve wines

Tasting
15 to 24 months in the cellar.

Wealth and aromas of the terroir blend together mouth and reveal themselves on crunchy fruits and walls.

Perfect for a summer aperitif! It accompanies tapas, dried tomatoes, olive tapenade.

Analyses
Alcohol : 12°
Sugar: 1gr/l

Champagne Gaston COLLARD
Extra brut Grand cru – Tradition



Grape Varieties:
90% Pinot noir, 10% Chardonnay, 20% reserve wines

Tasting
24 to 36 months in the cellar.
Lively attack on some acidulous notes which end with an aroma of pear. Good length in the mouth. Perfect for an aperitif in any season!

Analyses
Alcohol : 12°
Sugar: 5gr/l

Champagne Gaston COLLARD
Brut Grand cru – Tradition



Grape Varieties:
90% Pinot noir, 10% Chardonnay, 20% reserve wines

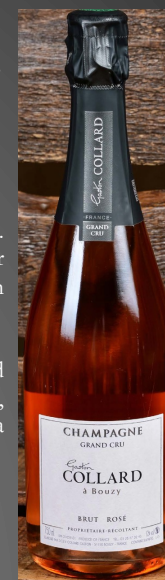
Tasting
15 to 24 months in the cellar.

Frank attack on notes of apple. On the palate the pear predominates. Perfect for an aperitif in any season!

It goes wonderfully well with dried tomatoes, olive tapenade, gougères, mozzarella

Analyses
Alcohol : 12°
Sugar: 10gr/l

Champagne Gaston COLLARD
Brut Grand cru – Tradition



Grape Varieties:
90% Pinot noir, 10% Chardonnay, Blending with 10% Bouzy red wine.

Tasting
24 to 36 months in the cellar.
Lively champagne blended with red Bouzy of the House.

In the mouth, emerges aromas of wild strawberries that end with notes of cassis.

Perfect for a festive aperitif in any season! It accompanies wonderfully many hot fish dishes like a cobblestone of salmon on its leek fondue.

Analyses
Alcohol : 12°
Sugar: 8gr/l

Champagne Gaston COLLARD
Blanc de noirs Grand cru – Exception



Grape Variety: 100% Pinot meunier, grapes sorted by plot.

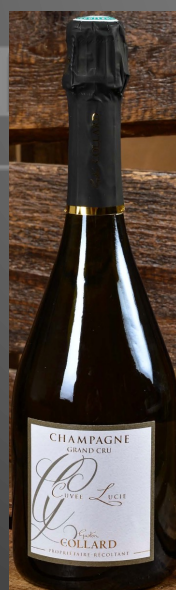
Tasting
20 to 24 months in the cellar.

Powerful and full-bodied, this Champagne releases aromas of pears and hazelnuts. Very good length in the mouth.

Perfect for a festive aperitif! This meal Champagne accompanies wonderfully good white meats and in particular a Poulet.

Analyses
Alcohol : 12°
Sugar 5gr/l

Champagne Gaston COLLARD
Cuvée Lucie Grand cru – Exception



Grape Varieties: 70% Pinot noir, 30% Chardonnay, grapes sorted by plot.

Tasting
6 years in the cellar. Bottled in 2015.

On the nose, a woody note brought by the wine of reserve. Good freshness on the palate. A beautiful aromatic length provided by the Pinot Black.

As an aperitif, it accompanies Tapas, and wonderful seafood. Grilled fish, prawns.

Analyses
Alcohol : 12°
Sugar 5gr/l sec

Champagne Gaston COLLARD
Rosé Macération Grand cru – Exception



Grape Variety: 100% Pinot meunier, grapes sorted by plot.

Tasting
6 years in the cellar. Bottled in 2015.

Fine and powerful champagne, strawberry and raspberry will delight your taste buds.

Very good aromatic persistence.

Perfect for a festive aperitif or dinner! It will accompany fine charcuterie or grilled meats, and marvelously well, a red fruit dessert.

Analyses
Alcohol : 12°
Sugar 3gr/l

Champagne Gaston COLLARD
Vintage 2009/14 Grand cru – Exception



Grape Varieties: 70% Pinot noir, 30% Chardonnay, grapes sorted by plot.

Tasting
10 years in the cellar. Bottling 2010.

Notes of gingerbread and brioche. Beautiful roundness in the mouth. A nice length aromatic.

Perfect for a festive aperitif! This meal Champagne accompanies wonderfully good a cute calf and its new potatoes, or some cheeses.

Analyses
Alcohol : 12°
Sugar 3gr/l