

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952

CLASSIC

BLANC DE NOIRS



Available in: 75cl bottle
and 150cl magnum



ELABORATION

Winemaking

Hand picking. Careful selection of grapes.
Pneumatic presses.

Alcoholic and malolactic fermentation in
stainless steel tanks with temperature control.

Foaming and maturation in a constant
temperature cellar.

Aging on lees of 3 years minimum.

Dosage

8g/L - BRUT

Alcohol content

12%



TASTING

Cellar Master's note

A slightly amber colour with orange reflections,
typical of Pinot Noir.

Fresh nose with white fruits, pear and pomelo notes.

The attack in mouth is greedy, powerful and fleshy.

The invigorating finish perfectly harmonizes the balance
of a precise and accomplished Champagne.

Serving temperature



8-10 °C

ORIGIN AND BLEND

Côte des Bar



Pinot Noir 100%



Reserve wines

COMMITMENTS



75cl Giftbox



150cl Giftbox

AWARDS



DECANTER - DWWA (2023)



GILBERT & GAILLARD (2023)