

Rosé

Charles Collin
CHAMPAGNE

CÔTE DES BAR - FONTETTE - ESSOYES

Charles Collin Rosé

Ever since Champagne Charles Collin was founded in 1952, we have been constantly searching for the best expression of our 'terroir' in order to create great wines. Our Rosé is a perfect expression of Pinot Noir, a champagne with a powerful character, rich and yet elegant.

Origin and Blend...

Côte des Bar

Our vineyards cover 300 hectares across 25 villages

A single blended rosé made from 100% Pinot Noir, of which 10 to 12% is vinified as red and of which 20% comes from 'reserve' wines

Vinification...

Hand harvested with strict grape selection. Pneumatic presses, with both traditional and malolactic fermentation in temperature-controlled stainless steel tanks. Secondary fermentation and ageing in our cellars which are kept at a constant temperature. Ageing on the lees for minimum of 2 years

Dosage...

9 g/l. Brut

Tasting notes...

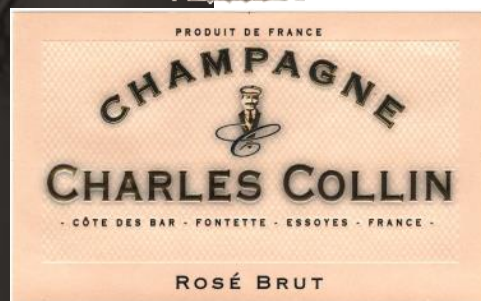
A bright salmon pink colour. The nose is very expressive, of red fruits, perhaps even blackcurrants and blueberries but also hints of pink grapefruit. In the mouth, the dominant fruit character is red fruits and wild strawberries, the finish is long with a complex and elegant breadth of flavours.

Serving advice....

Drink chilled to 8C, and preferably during a meal. Perfect food matches are grilled and red meats, fine cheeses, but also fruit-based desserts

Medals and Awards...

Gold medal Gilbert & Gaillard 2014/2015



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