

Blanc de Noirs

Charles Collin
CHAMPAGNE

CÔTE DES BAR - FONTETTE - ESSOYES

Charles Collin Blanc de Noirs

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 Blanc de Noirs is a perfect expression of our Pinot Noir in the Côte des Bar, this a truly exciting and authentic champagne !

Origin and Blend...

Côte des Bar

Our vineyards cover 300 hectares across 25 villages

100% Pinot Noir, of which 15 to 20% are 'reserve' wines, unified in a single blend

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 between 3 to 4 years minimum

Dosage...

8 g/l. Brut

Tasting Notes...

Slight orange and amber hints in appearance which is very typical of Pinot Noir. On the nose, this champagne has amazingly rich aromas of white-fleshed fruits such as pear or grapefruit. In the mouth the wine is rich, powerful, very similar to biting into a ripe fruit, and there is a lovely long harmonious finish, very well balanced and precise in style.

Serving advice...

Serve between 8C and 10C, either as an apertif or with food. The perfect match is with high-quality cold cuts, white meats such as poultry, or even with strong cheeses such as Chaource.

Medals and awards...

Gold medal, Gilbert & Gaillard 2014/2015



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