

Champagne Charles Collin Cuvée Charles

(around 25 euros per bottle)

Sober and luxurious bottle.

ASPECT

Pale gold, bright.

Fine and brilliant bubbles.

Refined bead of bubbles, persistent after service of the flute.

NOSE

Charming, it slowly reveals its sensuality.

Initially marked by generous aromas of red and black fruits compote (cherry, strawberry, raspberry, blackberry and blackcurrant), punctuated by delicate spices, signatures of the Pinot Noir (20%).

Later, the Chardonnay (80%) reveals all its finesse and its elegance with perfumes of apple, pear, citrus fruits, quince, almond, hazelnut and white flowers, enhanced by a heady mentholated breath.

PALATE

Lively and dense opening, thanks to the selection of the very first juices (*tête de cuvée*) during the pressing of the grapes.

The mouth becomes caressing, decorated with notes of honey and caramel, expressions of the well defined maturity obtained by 4 years of ageing on laths of the bottles before disgorgement, reinforced by the judicious fulfillment of the malolactic fermentation of the base wines and by the inspired dosage, with 8 g/L of sugar added at disgorgement.

Tasty finish, underlined by a gentle minerality and a creamy effervescence.

Remarkable length on the palate.

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With this Cuvée Charles, Guillaume Cartier, cellar master, was able to select his best plots of the Côte des Bar and blend base wines from different years, to compose a high level Champagne and pay a vibrant homage to Charles Collin, founder of the eponymous House.

To taste from aperitif to meal, with a chicken breast and fried duck *foie gras*, for example.

CHAMPAGNE CHARLES COLLIN

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Created in 1952, the Champagne House Charles Collin gathers 140 passionate wine growers in the heart of the Côte des Bar. Perpetually looking for quality, the Champagne House has 330 hectares of vineyard planted with 90% of Pinot Noir and 10% of Chardonnay to produce with accuracy, in Fontette and Essoyes, Champagnes with personality.

