

BRUT



Charles Collin BRUT

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 Charles Collin Extra Brut is a unique style, linking purity and restraint, giving a vibrant wine yet with elegance.

Origin and Blend...

Côte des Bar

Our vineyards cover 300 hectares across more than 25 villages

80% Pinot Noir, 20% Chardonnay

20 to 25% of the blend is made from '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 3 years minimum

Dosage...

9 g/l. Brut

Tasting Notes...

Bright and clear in appearance, with rich lemon hints. The nose is very appealing and expressive with stone fruit character such as white peaches or perhaps pear, with some biscuity notes. In the mouth, the wine is delicate and yet rich with a harmonious and long, refreshing finish

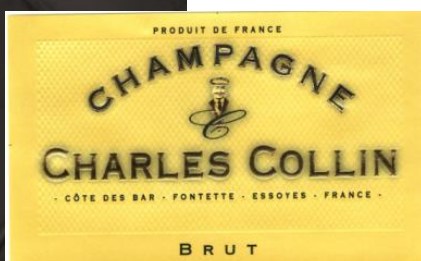
Serving advice...

Serve between 8C and 10C, this wine is excellent as an apertif. The perfect food match is with oysters, high-quality cold cuts, and Parmesan cheese.

Medals and awards...

Gold medal, Gilbert & Gaillard 2014/2015

Gold medal, Wine Challenge Epernay 2014



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