

DEMI SEC



Charles Collin Demi Sec

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 Demi-Sec is a generous and forward style, very charming in character, and a perfect match for desserts.

Origin and Blend...

Côte des Bar

Our vineyards cover 300 hectares across more than 25 villages

95% Pinot Noir, 5% 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 2 years minimum

Dosage...

34g/l. Demi-Sec

Tasting Notes...

Bright and clear in appearance, with pale yellow and orange hints. The nose is rich and has yellow fruit character reminiscent of apricots and mirabelle plums. In the mouth, the wine is very rich and opulent, with a good balance between sweetness and acidity, similar to home-made fruit tarts and other patisserie.

Serving advice...

Serve at 9C, this wine is best served during a meal and is perfect with either cheese or pudding. It also goes well with asian food, tarts and biscuits

Medals and awards...

Gold medal, Gilbert & Gaillard 2014/2015

