

Cuvée Charles



CÔTE DES BAR - FONTETTE - ESSOYES

Charles Collin Cuvée Charles

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. 'Cuvée Charles' from Charles Collin is our unique signature and the most sublime outcome of the alchemy created by man and nature.....an extremely elegant Chardonnay.....

Origin and Blend...

Côte des Bar

Selected vineyard areas

80% Chardonnay and 20% Pinot Noir

10 to 15% comes from 'reserve' wines, and the blend is put together from selected tanks

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...

Elegance, brilliance and crystal-bright purity of vision....at first, the aroma is dominated by citrus fruits, grapefruit, mandarin and elegant floral notes, but it develops into a warmer, toasty character. In the mouth the wine is vibrant, rich, and with a complex mixture of honey and spices. This wine is a fine introduction to a meal, and can be drunk by itself just for the pleasure of tasting such a classic style

Serving advice...

Serve between 8C and 10C, either as an apertif or during a meal.

The perfect match is with pan-fried scallops, poultry dishes

Medals and awards...



Gold medal Gilbert & Gaillard 2016



Bronze medal DWWA Decanter London 2016



Price of Vinalies Competition Vinalies Nationales 2016



Featured by the Guide Veron 2016



Recommended International Wine Challenge 2016



Bronze medal Competition Agricole de Paris 2015

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