

Cuvée Charles Rosé


Charles Collin
CHAMPAGNE

CÔTE DES BAR - FONTETTE - ESSOYES

Charles Collin Cuvée Charles Rosé

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 Rosé' from Charles Collin is a seductive and sensual wine, but also with great restraint and elegance – a very original rosé with Chardonnay as the dominant grape.

Origin and Blend...

Côte des Bar

Our vineyards extend over 300 hectares across more than 25 villages

Selected vineyard areas

80% Chardonnay and 20% Pinot Noir A rosé blend of which between 10 and 15% is vinified as red wine

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 years minimum

Dosage...

8 g/l. Brut

Tasting Notes...

The appearance is bright and clear in the glass, this rosé is translucent salmon pink in colour with aromas of strawberry jam, forest fruits, blackcurrants and blackberries. However, it is also light and elegant with minty notes, and small red fruit berries. In the mouth there is a vibrant sensation and a perfect balance between the minerality of the Chardonnay and the ripe fleshy fruit of the Pinot Noir.

Serving advice...

Serve at 7C, this wine is superb by itself as an aperitif, but is also a perfect match for cured meats and even sushi.

Medals and awards...



Gold medal, Vinalies International wine show 2015



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