

Belle Gabrielle

Charles Collin
CHAMPAGNE

CÔTE DES BAR - FONTETTE - ESSOYES

Belle Gabrielle

“Gabrielle Renard was the favourite model and muse of the famous painter Pierre Renoir”

Our Cuvee ‘La Belle Gabrielle’ is the result of many long years of patience and passion, sentiments no doubt shared by Renoir : ‘this work of art took me five minutes to design, but it took me sixty years of experience to be able achieve it’

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

10 to 15% comes from ‘reserve’ wines which are aged in oak barrels, 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 ‘sur lattes’ for 5 years minimum

Dosage...

10 g/l Brut. The ‘licquor’ is aged in oak barrels

Tasting Notes...

A Chardonnay-dominant style, La Belle Gabrielle brings together elegance, richness and finesse. On the nose the notes are typical of Pinot Noir, which brings an incredible complexity and hints of dried fruits. However, in the mouth the taste is surprising in its power, vibrancy and length, with noisette and spice characters, apricots and currants, with a long rich finish.

Serving advice...

Serve at 10C, giving the champagne some air will bring out its full character. A perfect match with cheese, especially parmesan, and foie gras.

Medals and awards...



Silver medal International Wine Challenge 2016



Bronze medal DWAA Decanter London 2016



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