CHARLES COLLIN



CLASSIC

BRUT



Available in: 75cl bottle, 37.5cl half-bottle, 150cl magnum, 300cl jeroboam and 600cl methuselah



ELABORATION

Winemaking

Hand picking. Careful selection of grapes. Pneumatic presses.

Alcoholic and malolactic fermentation in stainless steel tanks with temperature control.

Foaming and maturation in a constant temperature cellar.

Aging on lees of 3 years minimum.

Dosage

Alcohol content

9g/L - BRUT 12%

0

TASTING

Cellar Master's note

The color is brilliant, with a gourmand appearance.

The first nose is flattering, with white fruits notes, then opens onto aromas of biscuit.

In mouth, a delicate and fleshy sensation in perfect harmony with a lively and refreshing finish.

Serving temperature



ORIGIN AND BLEND Côte des Bar



Pinot Noir 80% Chardonnay 20%



Reserve wines

COMMITMENTS











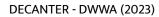


75cl Giftbox

150cl Giftbox

AWARDS







GAULT & MILLAU (2023)



MUNDUS VINI (2024)