

CHAMPAGNE CHARLES COLLIN

FONDÉ EN 1952



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

9g/L - BRUT

Alcohol content

12%



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



7-9 °C

ORIGIN AND BLEND

Côte des Bar



Pinot Noir 80%

Chardonnay 20%



Reserve wines

COMMITMENTS



75cl Giftbox



150cl Giftbox

AWARDS

96
/100

DECANTER - DWWA (2023)

93
/100

GAULT & MILLAU (2023)

SILVER

MUNDUS VINI (2024)