

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952



CUVÉE CHARLES

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Charles

BLANC DE BLANCS
MILLÉSIMÉ



Available in: 75cl bottle
and 150cl magnum



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.

Dosage

8g/L - BRUT

Alcohol content

12%



TASTING

Cellar Master's note

Chardonnay opens up in the mouth with white fruits, pear
and apple notes. The vintage vivacity prevails on a fresh
finish. It is the memory of a beautiful harvest, of a great
vintage.

Serving temperature



7-9 °C

ORIGIN AND BLEND
Côte des Bar
First press juice only



Chardonnay 100%

2012 Vintage:
An ideal scenario

A rich and intense vintage with
a beautiful aromatic power.
Beautiful sunshine from July has resulted
in a beautiful ripeness of the grapes.

COMMITMENTS



75cl Giftbox



150cl Giftbox