

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952



CUVÉE CHARLES

CUVÉE
Charles
BRUT



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.

Aging on lees of 3 years minimum.

Dosage

8g/L - BRUT

Alcohol content

12%



TASTING

Cellar Master's note

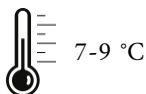
Elegance, brilliance and purity.

A first nose dominated by the freshness of citrus, pomelo
and mandarin notes and by the elegance of floral notes.

A range of flavours opens with a warmer sensation with
toast notes. The mouth is tonic and crunchy.

A complex blend of honey and spice flavours.

Serving temperature



ORIGIN AND BLEND

Côte des Bar
Plot selection

◆◆◆◆◆ Chardonnay 80%
◆◆◆◆◆ Pinot Noir 20%



Heart of cuvée



15% Reserves wines

COMMITMENTS



75cl Giftbox

AWARDS



MUNDUS VINI (2024)



GAULT & MILLAU (2023)