CHARLES COLLIN



CUVÉE CHARLES





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

Alcohol content

8g/L - BRUT 12%

ORIGIN AND BLEND

Côte des Bar Plot selection



Chardonnay 80% Pinot Noir 20%





COMMITMENTS







TASTING

Cellar Master's note

Fresh and greedy sensation in the glass.

Greedy aromas of stewed strawberries and black fruits, blackcurrants and blackberries.

A toned mouth with a perfect balance between the minerality of Chardonnay and the fleshy fruit of Pinot Noir.

Serving temperature





AWARD



GAULT & MILLAU (2023)