

CHAMPAGNE  
**CHARLES COLLIN**  
FONDÉ EN 1952



CLASSIC

DEMI-SEC



Available in: 75cl bottle



## 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

34g/L - DEMI-SEC

### Alcohol content

12%



## TASTING

### Cellar Master's note

Bright and lively color with hints of amber.

Flattering nose of citrus and yellow fruits.

Rich in mouth, with fruitcake notes.

Dried fruits finish.

### Serving temperature



7-9 °C

## ORIGIN AND BLEND

### Côte des Bar



Pinot Noir 80%

Chardonnay 20%



Reserve wines

## COMMITMENTS

