

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952

CLASSIC

EXTRA - BRUT



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

4g/L - EXTRA-BRUT

Alcohol content

12%



TASTING

Cellar Master's note

The nose is surprising with its floral and citrus notes.
The discreet dosage unleashes the expression of a wine of
complete maturity.

In mouth, fresh fruits notes punctuate the freshness and
purity of this Champagne.

Serving temperature



7-9 °C

ORIGIN AND BLEND Côte des Bar



Pinot Noir 100%



Reserve wines

COMMITMENTS



AWARD



GAULT ET MILLAU (2023)