

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952



LA BELLE GABRIELLE

LA BELLE
Gabrielle



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

8g/L - BRUT

Alcohol content

12%



TASTING

Cellar Master's note

Balance between elegance, freshness and finesse.

On nose, Pinot Noir dominates and brings an aromatic
complexity with notes of dried fruits.

The palate is surprising for its power, tonicity and length
with flavours of hazelnuts, gingerbread, apricot and dried
grape for a warmer finish.

Serving temperature



7-9 °C

ORIGIN AND BLEND

Côte des Bar

First press juice only



Chardonnay 66%

Pinot Noir 34%



Reserve wines

COMMITMENTS



AWARD



GAULT & MILLAU (2023)