

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952



CLASSIC

MILLÉSIME



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.

Dosage

8g/L - BRUT

Alcohol content

12%



TASTING

Cellar Master's note

Mirabelles, cherries and candied apricots.

Floral notes typical of Chardonnay.

A complex and powerful mouth.

The strength of this vintage.

Serving temperature



8-10 °C

ORIGIN AND BLEND

Côte des Bar



Pinot Noir 50%

Chardonnay 50%

2009 Vintage:

A harvest close to perfection

An ideal very sunny summer, allowing a
harvest of exceptional sanitary quality with a
natural balance close to perfection.

COMMITMENTS



75cl Giftbox



150cl Giftbox