

CHAMPAGNE
CHARLES COLLIN
FONDÉ EN 1952

CLASSIC

ROSÉ



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

9g/L - BRUT

Alcohol content

12%



TASTING

Cellar Master's note

Bright color in the glass, deep pink.

The nose expresses aromas of black fruits, followed by
pink pomelo notes.

The mouth, dominated by red berries and wild
strawberries, provides a fresh sensation.

The aromatic harmony is elegant and provides a complex
range of sensations.

Serving temperature



7-9 °C

ORIGIN AND BLEND

Côte des Bar



Pinot Noir 100%



20% Reserve wines

COMMITMENTS



75cl Giftbox



150cl Giftbox

AWARDS



MUNDUS VINI (2024)



DECANTER - DWWA (2023)



GAULT & MILLAU (2023)