



Champagne  
DANIEL COLLIN



# ROSÉ

## TECHNICAL INFORMATION

**Kind of Champagne :** blending - brut (11 g)

**Blending :** 10 % Chardonnay, 70 % Pinot Noir, 20 % Pinot Meunier

**Reserve :** 30 % (15 % of red wine Pinot Noir)

**Millesime :** 2011 - 2012

**Average vineyard age :** 40 years

**Typ of soil :** clay and stony marl

**Harvest :** manual worker - expecting a perfect balance sugar/acid

**Vinification :** traditional in stainless steel and enamel tanks,  
with malolactic fermentation

## TASTING

We advise you to consume this champagne in the next 3 years.



heavy pink, soft and warm



vivacious, unsweetened red fruits



balance between subtle and fruity taste, intense and sparkling bubble



5° - 6°C

## BOTTLING



75 cl

## FOOD AND WINE PAIRING :

As an aperitif, during assorted delicatessen meal, grilled meat... With fresh fruit dessert.