



Champagne  
DANIEL COLLIN



# GRANDE RÉSERVE

## TECHNICAL INFORMATIONS

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

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

**Reserve :** +/- 30 % of a similar blending

**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 malolatic fermentation

## TASTING

We advise you to consume this champagne in the next 5 years.



light gold, subtle and  
lightly bubbles



mineral aspect, floral,  
springlike



body and subtle, mouth  
length, leaving a soft  
memory on papilla



6° - 7°C

## BOTTLING



37,5 cl



75 cl



150 cl

## FOOD AND WINE PAIRING :

For every occasions, as aperitif, with starter meal, fish, white meat...

