



Champagne
DANIEL COLLIN



ESPRIT SHIRAZ

TECHNICAL INFORMATIONS

Kind of Champagne : blending - fullness dry
(+ of 4 years) - 9 g

Blending : 33 % Chardonnay, 33 % Pinot Noir and 33 % Meunier

Reserve wine : 20 %

Millesime : 2007 - 2008

Average vineyard age : 30 years

Typ of soil : clayey soil, stony and marl and chlaky (Chardonnay)

Harvest : manual worker. The 3 grapes varieties at their best quality

Vinification : traditionally in small tank, to keep uniqueness of each variety grapes until the ultimate blending, malolactic fermentation realized

TASTING

We advise you to consume this champagne in the next 2 years.



straw yellow, warmed
gold, subtle bubbles



autumnal strenght
bouquet



maturity roundness, balance
between strenght and
subtlety, lenght aroma



8°C

BOTTLING



75 cl

FOOD AND WINE PAIRING

To savor between epicureans, it's the perfect ally of your starters with scampis or scallops, but also a surprising side dish with game birds and poultry

