



Champagne
DANIEL COLLIN



Blanc de Noirs

TECHNICAL INFORMATIONS

Kind of Champagne : extra brut - long disgorging - 6 g

Blending : 60 % Pinot Noir, 40 % Meunier

Reserve : 30 %

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 : traditionnel in stainless steel and enamel tanks, with
malolactic fermentation

TASTING

We advise you to consume this champagne in the next 4 years.



golden, flattering



elegant, fruity
and fine



sweetness, fruity suppleness,
spicy and blotchy



6° - 7°C

BOTTLING



75 cl

FOOD AND WINE PAIRING

An accomplished maturity and discreet dosage which make it the perfect partner of oysters and seafood platters. It will be also very appreciated with fishes.

Gilbert & Gaillard tasting comments

« Beautiful light gold. Focused, expressive, fruit-forward nose displaying stone and stewed fruits. Delicious, full-bodied, ample palate with upfront fruit aromas enhanced by freshness. Balanced and perfumed. »