



Champagne
DANIEL COLLIN

SENSATIOONS

TECHNICAL INFORMATIONS

Kind of Champagne : extra dry (22 g)

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

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

Millesime : 2011 - 2012

Average vineyard age : 30 years

Typ of soil : clay and stony marl

Harvest : manual grape picking - looking for 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.



pale gold, lightly
and lively bubbles



floral stewed fruit,
cooked grapes



gentle sensations of
yesteryear, balance
between lightness dried
fruit and long finish



4° - 5°C

BOTTLING



75 cl

FOOD AND WINE PAIRING

Surprising champagne, gentle sweetness, to escort salty-sweet delicacies, foie gras, but also desserts and sweet moments

