



Champagne
DANIEL COLLIN

TRADITION



TECHNICAL INFORMATION

Kind of Champagne : blending - brut (11 g)

Blending : 20 % Pinot Noir, 80 % Pinot Meunier

Reserve wine : 30 %

Millesime : 2011 - 2012

Average vineyard age : 40 years old

Typ of soil : selay 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 4 years



Golden, flattering, lively and tonic bubbles



Elegant and fruity



Swirling sweetness, fruity softness, spicy, misleading aoky (pinot meunier expressing its main asset)



6° - 7°C

BOTTLING



75 cl

FOOD AND WINE PAIRING :

It's the privileged partner of your aperitifs and will know how to sublimate jar or petits fours.