



Champagne  
DANIEL COLLIN



# DEMI SEC

## TECHNICAL INFORMATIONS

*Kind of Champagne* : blending - demi sec (32 g)

*Blending* : 20 % Pinot Noir, 80 % Pinot Meunier

*Reserve Wine* : 30 %

*Millesime* : 2011 - 2012

*Average vineyards age* : 40 years old

*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 malolactic fermentation

## TASTING

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



Golden, flattering, lively and tonic bubbles



9Y [ UbhUbX Zfi ]m



Fci bXžga cchžZfi ]mUbX`  
gk YYhzmY htl ]gXYa ]gY W  
[ ] Y`U`Ww ftU]b` ZFY g\ bYgg]b`  
Z]bU`



6° - 7°C

6C H@B;



75 cl

K #9'5B8 : C C 8 'D5 # B; :

H.Y`dYfZYWhdUfbYfrc`YgMc fhmc i fXYgy frz`WcWc`UHygUbX`V]gW`Jrg`LY`ZJa`ci`gd]b`\_V]gW`JrgcZFY]a`gcf`  
a`UWUfccbgUbX`Wfci`][`bc`YgcZ: cggYf`ci`gY`"

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