

# Extra Brut

Charles Collin  
CHAMPAGNE

CÔTE DES BAR - FONTETTE - ESSOYES

## Charles Collin Extra Brut

*Ever since Champagne Charles Collin was founded in 1952, we have been constantly searching for the best expression of our 'terroir' in order to create great wines. Our Charles Collin Extra Brut is a unique style, linking purity and restraint, giving a vibrant wine yet with elegance.*

### **Origin and Blend...**

Côte des Bar

Our vineyards cover 300 hectares across more than 25 villages

95% Pinot Noir, 5% Chardonnay

20 to 25% of the blend is made from 'reserve' wines, unified in a single blend

### **Vinification...**

Hand harvested with strict grape selection. Pneumatic presses, with both traditional and malolactic fermentation in temperature-controlled stainless steel tanks. Secondary fermentation and ageing in our cellars which are kept at a constant temperature. Ageing on the lees for 4 years minimum

### **Dosage...**

4g/l. Extra Brut

### **Tasting Notes...**

Bright and clear in appearance, with light amber hints. The nose is surprising with its vivacity, and with red and citrus fruit character, perhaps even grapefruit. The low dosage gives the impression of a fully mature wine, and the white fruit and biscuit character on the palate lead through to a rich harmonious, and mineral finish

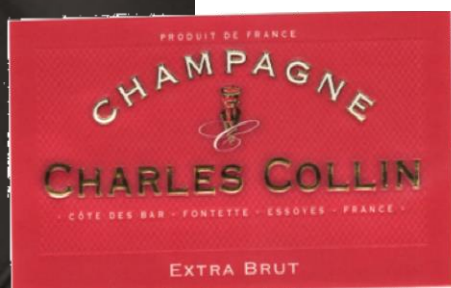
### **Serving advice...**

Serve at 7C, this wine is excellent as an aperitif. The perfect food match is with sushi, tartares or with strong cheeses such as Parmesan.

### **Medals and awards...**

Gold medal, Gilbert & Gaillard 2014/2015

Silver medal, Vinalies International wine show 2015



Champagne Charles Collin

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[www.champagne-charles-collin.com](http://www.champagne-charles-collin.com)

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