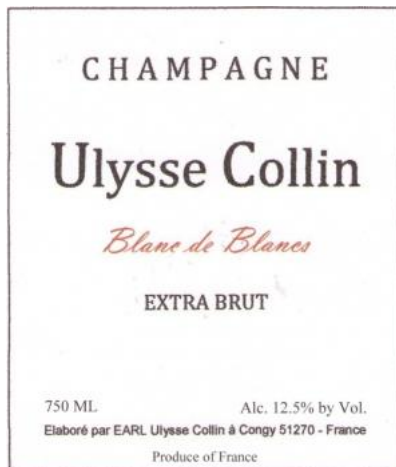


Ulysse Collin

Wines



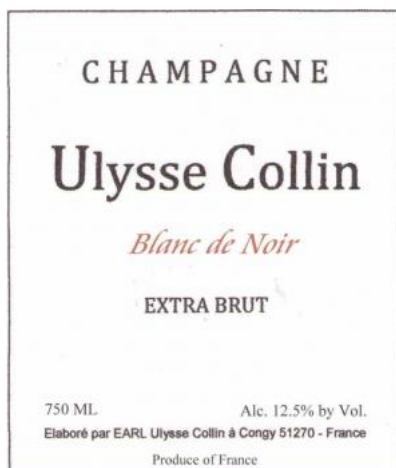
"Blanc de Blanc Extra Brut":

Soil: Chalk and clay top soil (50cm), soft clay and carbonated flint subsoil (rare in Champagne)

Grape: Chardonnay

Exposition: South/South-East

Vinification: fermented 6 to 8 months in small oak casks. Aged 13 months, with no fining or filtering. Then aged on lees (sur lattes) for 24 to 36 months.



"Blanc de Noirs Extra Brut"