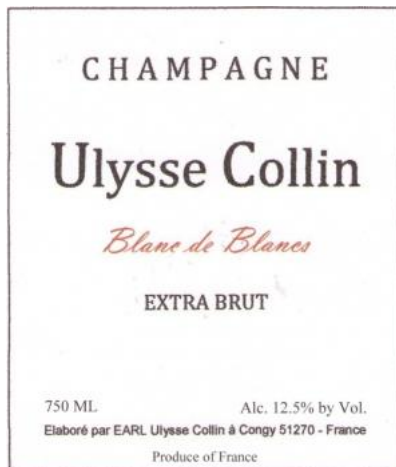


# Ulysse Collin

## Wines



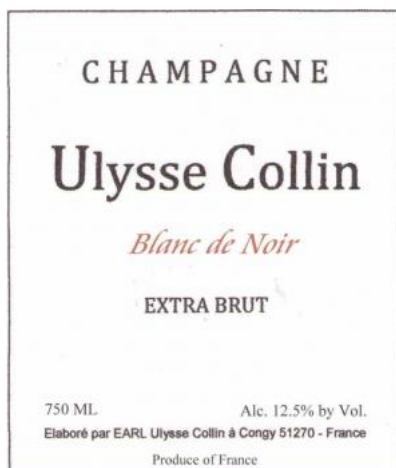
### "Blanc de Blanc Extra Brut":

**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"