

POURTRAIT DE FAMILLE

CASTILLE ROSÉ

PREMIER CRU – BRUT

The land has always guided our family.

Our Portrait de Famille collection showcases a legacy of over two hundred years of winemaking and farming that have sculpted our family-run business and expertise.

A rosé that celebrates Chardonnay, a grape variety integral to Vertus and our family, in a blend that's smooth, full-bodied, bright and bubbly.

TERROIR

100% Vertus Premier Cru

High Environmental Value Level 3 certified winemaking



COMPOSITION

90% Chardonnay – 10% Pinot Noir red wine

60% year's harvest and 40% perpetual reserve since 2004

Fermented in stainless steel tanks and oak barrels

Aged on lees: 18-30 months

It's delicate on the nose with berry aromas (raspberry, grenadine) opening the show. Next come floral notes such as violet, peony and hyacinth. Sleek elegance leads into indulgence with spices such as cloves and pepper.

The aromas of stewed strawberries and berries hit the palate first. They melt into red citrus fruit such as blood orange. The middle and finish are delicately sharp with notes of liquorice, a touch of menthol and orange blossom.

CHAMPAGNE FOR PRE-DINNER DRINKS, EVENINGS OR SERVED WITH...

Lamb cutlets, berry zabaglione, fresh goat's cheese, strawberry tiramisu, a classic sponge cake etc.

DOSAGE

9g/l (Brut)

BOTTLE

Champagne bottle (75cl)

Magnum (150cl)

AWARD(S)



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ALCOHOL ABUSE IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.



DEPUIS 1829

COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

