# LES PRÔLES ET CHÉTIVINS PREMIER CRU — EXTRA-BRUT BLANC DE BLANCS VINTAGE 2012

The land has always guided our family.

We explore our hillside vineyards in our À Travers Champs collection to showcase our Terroirs' personality. From village to village, plot to plot, our inspiration knows no bounds.

The bright, crisp and sharp flavour of this Champagne contrasts with a remarkably mature aroma. Its creamy saltiness and refined elegant personality captures its terroir.

# **TERROIR**

Les Prôles & Chétivins, Vertus Premier Cru Soil and subsoil: silty and flint white chalk

Vine age: over 60 years old

High Environmental Value Level 3 certified winemaking





# COMPOSITION

100% Chardonnay – Vintage: 2012 Fermented in stainless steel tanks No malolactic fermentation

Racking: April 2013 – Aged on lees: 14 years

The olfactory world brings to mind great collector's wines. The aromas of fresh bread, hazelnut and tobacco are elevated by an elegant woody expression. The nose moves into elegantly mature notes of candied fruit, dried fig, caramel and quince paste. A subtle floral hint rounds things off nicely.

The flavour contrasts with the aroma and the palate is given an instant hit of crisp sharpness. A lovely saltiness seeps in as your tasting continues. The middle flavour is mind-blowing with notes of moka and chocolate, reminiscent of the sense of satisfaction on the nose.

# CHAMPAGNE FOR PRE-DINNER DRINKS, MEALS AND SERVED WITH...

Comté cheese bites, foie gras dumpling in truffle sauce, lamb curry, sweetbreads with ceps, truffled brie, chocolate caramel ganache etc.

# DOSAGE

3g/I (Extra-Brut)

# **BOTTLES**

Champagne bottle (75cl)

# AWARD(S)





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



AU GRÉ DE NOTRE TERRE

