

À TRAVERS CHAMPS

LA CROIX SAINT-LADRE

PREMIER CRU – BRUT

BLANC DE BLANCS

VINTAGE 2016



DEPUIS 1829

COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

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.

This wine stands out for the finesse and freshness its terroir is famous for. It is an honest interpretation of our winemaking philosophy and the plot it comes from.

TERROIR

La Croix Saint-Ladre, Vertus Premier Cru

Soil and subsoil: silty-chalky and clay on the surface, white chalk underneath.

Vine age: 40 years old

High Environmental Value Level 3 certified winemaking



COMPOSITION

100% Chardonnay – Vintage : 2016

Fermented in stainless steel tanks

No malolactic fermentation

Racking: 29/03/2017 – Aged on lees: 4 years

The subsoil's chalky freshness and the plot's metal oxide influences appear as soon as you take in the aroma. They come to the fore in orange and zesty notes. There are also equally refreshing exotic accents.

The staggeringly smooth and fresh wine is just as refreshing on the palate. Orange pith and Carensac liquorice create a succulent and crisp profile that finishes with beautiful bitter citrus. The middle flavour also brings a salty, clean and sharp touch accompanied by orange notes. A flavour true to the plot!

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

Duck à l'orange, cumin turkey mince, monkfish curry, foie gras and gingerbread crumble, candied orange etc.

DOSAGE

8g/l (Brut)

BOTTLES

Champagne bottle (75cl)

Magnum (150cl)



WWW.CHAMPAGNE-COLIN.COM

+33 (0)3.26.58.86.32 - INFO@CHAMPAGNE-COLIN.COM



101, AVENUE DU GÉNÉRAL DE GAULLE
BLANCS COTEAUX 51130 VERTUS - FRANCE

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