

Extra-Dry

CHAMPAGNE  
**COLIN**  
DEPUIS 1829  
PREMIER CRU

CUVÉE EXTRA-DRY

Champagne Blanc de Blancs Premier Cru

A wine with a yellow robe and a fine, brilliant foam. Its frank, pleasant and youthful nose brings to mind floral perfumes and citrus fruits combined with a splendid flintiness. This sweeter champagne offers an ample, well-rounded mouth in harmony with its nose.

The most refined palates will adore this cuvee full of sweetness.



**Composition:**

100% Chardonnay.

**The Crus composing it:**

This Blanc de Blanc Premier Cru champagne is made from Chardonnay grapes harvested exclusively from our own Premier Cru vineyards, 70% from Vertus and 30% from Bergères les Vertus. The addition of a greater quantity of liqueur d'expédition at the purifying stage gives it a sweeter, smoother flavour.

**Vinification:**

Traditionally pressed in an all-stainless steel horizontal press. Perfect mastery of the automatically managed pressing stages produces an incredibly pure juice. It is decanted and clarified, followed by alcoholic and malolactic fermentation in a stainless steel vat whose temperature is regulated at 18/20°, and then aged on lees for six months.

**Ageing in our cellars:**

This champagne is bottled as a blend of two years (60% from one year's harvest and 40% from the previous year's) and then lies on the slats for three years for perfect ageing.

**Presentation:**

Bottle (75 cl)

*Our recommendation:*

A pleasant champagne as an aperitif, but even more enjoyable at the end of a meal. It goes wonderfully with sweet desserts, brioches and tarts of all kinds.

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