



CUVÉE ROGER ADNOT 1985

Champagne Brut Blanc de Blancs Premier Cru

Mr Roger ADNOT is the maternal grandfather of Richard and Romain, the present winemakers of Champagne COLIN. He is 87 years old and lives in Bergères les Vertus.

Although he has not worked among the vines for some time, he has kept a few bottles of the product of that outstanding year, 1985, in his cellars for your greater enjoyment...



Composition:

100% Chardonnay.

The Crus included in its composition:

Bergères les Vertus Premier Cru.

Ageing in our cellars:

Aged on slats for 25 years.

Presentation:

Bottle (75 cl)

A rare and exceptional champagne with a powerful, honeyed bouquet. 1985 was a hot, sunny year. The harvest was copious and rich in sugar. The wine was immediately characterised by the aromatic strength now typical of that exceptional vintage.

This champagne has a golden-yellow robe and a sustained rosy hue, with extremely fine bubbles. Its intense nose opens on brioche and stewed prune notes and develops into hints of hot croissants, butter and toasted hazelnuts.

Our recommendation:

This exceptional champagne will delight lovers of rare and exceptional wines. It should be drunk as an aperitif, served at 8 or 9° C, after gentle cooling in an ice bucket. The delicate bubbles don't like rough handling and it should not be served at too high a temperature.

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