

Cuvée Roger Adnot

CHAMPAGNE BRUT BLANC DE BLANCS
PREMIER CRU

Old years - Recently Disgorged
1970, 1973, 1975, 1977, 1985



Rare and exceptionnal champagne with a powerful honey bouquet.

These years were very sunny and warmy. The harvest were generous with high sugar content... The wines were already marked by this aromatic power which is yet typical of this warm dry year.

Old gold and deep vermilion colour for these Champagne. The bubbles are extremly fine and light. The nose is very deep with brioche and cooked prune taste, tending on butter, warm bread and grilled hazels.

This exceptionnal wine will fascinate the most demanding palates surching the exception. It tastes like liqueur. This is a champagne to be served at the aperitif, at 8/9°C.

The bubble is very fragile and does not like any brusque manner and a too high service temperature.

Blending : 100 % chardonnay.

Crus in the Blending : Bergères-les-Vertus, Premier Cru.

Ageing : 25 to 30 years in the position on laths.

Packaging : bottle (750ml).

Mister Roger ADNOT is the maternal grandfather of Richard and Romain, now wine producers of the Champagne COLIN. He is now 84 years old and still lives in Bergères-les-Vertus with his wife Geneviève 87 years old. If they do not work in the vineyards since not a so long time, they still have kept in their cellars few flasks of these prestigious years for your best pleasure.

CHAMPAGNE
COLIN
Depuis 1829

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