



CUVÉE ALLIANCE

Champagne Brut Tradition

This classic of the House has a straw-yellow robe, a fine and sprightly foam, light, delicate bubbles and a brilliant appearance.

Made mostly from Chardonnay, its nose remains complex and floral. Its attack in the mouth is really fresh, with notes of pear and sweet spices.

An ample, well-structured wine, with bubbles finely integrated in the mouth.



Composition:

65% Chardonnay, 35% Pinot Meunier

The Crus included in its composition:

A blend of grapes from two of our House's vineyards enables us to offer you this Alliance cuvee, made up of 15% of grapes from Vertus and 85% of grapes from Sézanne.

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, 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) – Magnum (150 cl) – Half-bottle (37.5 cl)

Our recommendation:

A very pleasant champagne as an aperitif, for serving at a cocktail party or an evening event with several guests. It will also be much enjoyed with chicken cooked in champagne, blanquette de veau or apple tart...

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