

Rosé

CHAMPAGNE
COLIN
DEPUIS 1829
PREMIER CRU



CUVÉE BRUT ROSÉ
Champagne Brut Premier Cru

This champagne Premier Cru has a deep pink robe, a fine, creamy foam and an intense red fruit nose dominated by cherries with a few flinty notes. This pink champagne gains flavour and vinosity thanks to the addition of Pinot Noir. Its fresh, gentle mouth offers a silky texture with a sprightly, acidic finish in an aura of blackcurrants and gooseberries.

A champagne that is complex, delicious and appealing because of its intense red fruit aromas.



Composition:

A blend of 15% Pinot Noir, vinified as red wine, and 85% white wine produced from Chardonnay grapes.

Crus included in its composition:

This champagne Premier Cru is made from Chardonnay and Pinot Noir harvested exclusively from our Premier Cru vineyards, 60% from Vertus and 40% from Bergères les Vertus.

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) – Magnum (150 cl).

Our recommendation:

A very pleasant champagne as an aperitif, it goes remarkably well with light, subtle salmon or scallop-based dishes and with a red fruit dessert such as a strawberry or raspberry tart.

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