

PO R T R A I T D E F A M I L L E

CASTILLE

PREMIER CRU – BRUT

The land has always guided our family.

Our Portrait de Famille collection showcases a legacy of over two hundred years of winemaking and farming that have sculpted our family-run business and expertise.

This Blanc de Blancs is the family's signature vintage passed down from our grandmother, Geneviève Adnot. The Chardonnay is complex, energetic and refreshing.

TERROIR

100% Vertus Premier Cru

High Environmental Value Level 3 certified winemaking



COMPOSITION

100 % Chardonnay

60% year's harvest and 40% perpetual reserve since 2004

Fermented in stainless steel tanks and oak barrels

Aged on lees: 18-30 months

Beautiful ripe notes begin the show with a full-bodied and aromatic introduction on the nose. There's the aroma of ripe wheat, fresh straw, yellow fruit, pear, bergamot and spices. A hint of the exotic adds fabulous complexity with pineapple, mango and barley sugar syrup.

The attack is delicious, full-bodied and bubbly with red citrus fruit. The chalky terroir's signature saltiness is clear to taste. Notes of spices, liquorice, ginger, blood orange and mandarin make this cuvée original and sharp.

CHAMPAGNE FOR PRE-DINNER DRINKS, MEALS, EVENINGS AND SERVED WITH...

Grilled langoustines, asparagus, lemon chicken, beef tartare in olive oil, risotto with parmesan, lemon tart etc.

DOSAGE

7g/l (Brut)

BOTTLES

Champagne bottle (75cl)

Magnum (150cl)

AWARD(S)



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ALCOHOL ABUSE IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.



DEPUIS 1829

COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

