

À TRAVERS CHAMPS

CHEMIN DES ROSES

PREMIER CRU – BRUT

VINTAGE 2013



DEPUIS 1829

COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

The land has always guided our family.

We explore our hillside vineyards in our À Travers Champs collection to showcase our Terroirs' personality. From village to village, plot to plot, our inspiration knows no bounds.

This saignée rosé pays tribute to Pinot Noir, Vertus' signature grape variety. Elegant to the core, its authentic and bold character takes you on a gourmet adventure. An experience off the beaten track.

TERROIR

100% Vertus Premier Cru

Soil and subsoil: silty-chalky, clay, white chalk
High Environmental Value Level 3 certified winemaking



COMPOSITION

100% Pinot Noir – Vintage: 2013

Fermented in stainless steel tanks
No malolactic fermentation

Racking: 26/03/2014 – Aged on lees: 7 years

Strawberry and cherries in brandy open the show. Elegant wild notes move in next with leather, peppery mint, cacao and candied orange peel. That's when the vintage comes into its own.

The palate bursts with a surprising and slightly peaty taste with fruit brandy notes. Its deep flavour is enhanced by notes of chocolate and candied cherries which end on spices such as cinnamon and rhubarb. The uncompromising character of this wine makes it irresistible.

CHAMPAGNE FOR GOURMET FOOD (AND CIGARS)

The perfect match for lobster, lamb tagine, game with cranberry, tuna sushi, brie with pink peppercorns, damson tart, black forest gâteau and a Cuban cigar...

DOSAGE

9g/l (Brut)

BOTTLES

Champagne bottle (75cl)

AWARD(S)



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