

POURTRAIT DE FAMILLE

EXTRAVERTU

PREMIER CRU – EXTRA-DRY

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 is the collection's bold original. This unique Blanc de Blanc is deliciously fresh with an original personality making it a natural on any table paired with equally unique dishes.

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

Aniseed and dried flower notes provide a subtle introduction on the nose. In comes a woody scent bursting with speculoos, marzipan and very ripe pears. This makes way for a surprising mature aroma with notes of lemon and orange peel with candied citrus fruit in the background.

Its earthy and sharp flavour hits the palate first. They are the perfect compliment to the silky smooth extra-dry dosage with a delicious balance of saltiness and bitterness. Candied citrus and tropical fruit come together with notes of mirabelle plum, grapefruit and bergamot. It leaves a wonderfully lingering, intense and strong taste on the palate.

CHAMPAGNE FOR MEALS, TEATIME WITH...

Sea bream tartare, lemon veal stew, quail fillet with hazelnut and lemon sauce, Asian dishes, mirabelle plum tart, frangipane tart, almond tuile biscuits, homemade brioche etc...

DOSAGE

17g/l (Extra-Dry)

BOTTLES

Champagne bottle (75cl)



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



DEPUIS 1829

COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

