

À TRAVERS CHAMPS

CLOS DE LA FOSSE LE LOUP COTEAUX CHAMPENOIS BLANC

Our brand's little gem of a wine is packed with symbols for our family. It's the only Coteaux Champenois Blanc from a clos (enclosed plot). It is in our Vertus winery's garden. The utmost care is taken over growing the vine as naturally as possible. In a nod to our agricultural roots, our sheep sometimes graze here peacefully.

This vibrant white wine has been delicately aged in wood creating a balance between the flesh and barrel whose woody full body melts in to perfection. Its Burgundy influence comes out with chilled, saucy or grilled dishes.

TERROIR

Clos de La Fosse Le Loup
Vertus Premier Cru

Soil and subsoil: silty-chalky,
clay, white chalk.

Year of plantation: 1963

High Environmental Value certified winemaking



COMPOSITION

100 % Chardonnay

2017 harvests

Fermented in stainless steel tanks

Fermented in oak barrels for 1 year

Malolactic fermentation

Racking: 10/2017

Aged on lees: 12 months

Number of bottles: 522

The initial aromas are notes of peach, damp chalk, brine and toast with a hint of vanilla. Aerating the wine brings out clove, quince, brioche, lemon, star anise and dried fruit ending on the floral aromas of sunflower and buttercup.

The wood ageing creates an earthy ventilation and sharp aromatic concentration in the mouth with fleshy and lemony fruit at the core. It all comes together with elegance and balance that lingers until the smooth, fresh and delicious final flavour where the wine dazzles.

WINE FOR PRE-DINNER DRINKS, MEALS AND SERVED WITH

Soft poached egg with mushrooms, bacon and parmesan, crab and apple tart, fattened chicken suprême and saffron sauce.

BOTTLES

Champagne bottle (75 cl)



WWW.CHAMPAGNE-COLIN.COM

+33 (0)3.26.58.86.32 - INFO@CHAMPAGNE-COLIN.COM



101, AVENUE DU GÉNÉRAL DE GAULLE
BLANCS COTEAUX 51130 VERTUS - FRANCE

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



DEPUIS 1829

COLIN CHAMPAGNE

AU GRÉ DE NOTRE TERRE

