LES GRANDES TERRES GRAND CRU - BRUT BLANC DE BLANCS VINTAGE 2013

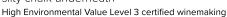
The land has always guided our family.

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 vintage encapsulates the Grand Cru personality of our vineyard's northernmost point. This full-bodied, elegant and accomplished wine is intimate yet technically sound and comes to life when you taste it.

TERROIR

Grand Cru Villages of Oiry and Cramant Soil and subsoil: clay, white chalk and silty chalk underneath







COMPOSITION

100% Chardonnay – Vintage: 2013 Fermented in stainless steel tanks No malolactic fermentation

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

The initial aromas are lovely and elegantly mature with wax, honey, quince, melon and orange blossom. Next come sweet linseed oil and a wealth of spices. The rich and complex blend is joined by a refreshing bergamot, lime, candied orange and mandarine.

The taste matches the aroma with delicious, salty and flavourful sharpness. The wine's natural effervescence brings out notes of candied fruit, beautiful ripeness and remarkable freshness.

CHAMPAGNE FOR ANY OCCASION, LITTLE GET-TOGETHERS, DINNER PARTIES AND SERVED WITH...

A truffled foie gras bonbon, fattened chicken with morels, foie gras in brioche, seared beef fillet, risotto, parmesan, meringue pie, zesty zabaglione, verbena peach etc.

DOSAGE

9g/I (Brut)

BOTTLES

Champagne bottle (75cl) Magnum (150cl)

AWARD(S)

















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



AU GRÉ DE NOTRE TERRE

