

POURTRAIT DE FAMILLE

# PARALLÈLE

## PREMIER CRU – EXTRA-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 champagne is a nod to the many families and dynasties who built our legacy and a paradox between the ardour of youth in the mouth and the pleasant complexity on the nose.*

### 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

The nose initially bursts with notes of ripe wheat and fresh hay before taking you on a more floral journey with aromas of aniseed, bergamot and green tea. The olfactory world is rich and dense finished with softly buttery and indulgent notes, marzipan and candied citrus.

The salty character makes its mark in the mouth with a hint of liquorice. The wine's sharpness floods in with citrus fruits that pop in the mouth. It finishes on bitter orange and citrus peel elevated by a delicately woody and tannic feel.

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

Seafood carpaccio, oysters, scallops, asparagus and parmesan risotto, veal grenadin with girolles, mature Comté cheese, Époisses cheese etc.

### DOSAGE

3g/l (Extra-Brut)

### BOTTLES

Champagne bottle (75cl)

Magnum (150cl)

### AWARD(S)



[WWW.CHAMPAGNE-COLIN.COM](http://WWW.CHAMPAGNE-COLIN.COM)

+33 (0)3.26.58.86.32 - [INFO@CHAMPAGNE-COLIN.COM](mailto: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

