


CHAMPAGNE
COLIN
DEPUIS 1829

*Crisp
&
Aromatic*

MILLENIUM

Cuvée PARENTHÈSE

Champagne Extra Brut - Premier Cru - Millésime 2009



This cuvee is made from Chardonnay grapes - very rich in 2009 - and balanced by the blend of Pinot Noir. Its name ("Interlude") reflects the moment of savouring it as well as the limited quantity of this cuvee.

Technical Specifications:

- Composition: 88% Chardonnay, 12% Pinot Noir.
- Terroir: Vertus Premier Cru.
- Average age of vines: 40 years.
- Vinification: partial malolactic fermentation. Aged for at least 5 years in our cool cellars and 6 months after disgorging.
- Year: 2009, rich and aromatic.
- Dosage: 5g/l, Extra Brut.

Tasting:

- Eye: golden yellow robe with glinting highlights.
- Nose: a smooth nose opening on notes of candied citrus fruit and almonds, developing on aromas of honey and sweet spices.
- Mouth: a creamy, buttery mouth with accents of pear and vanilla and notes of fresh grasses and recently-cut hay with just a hint of saline emerging at the finish. With its attractive length and persistence, this cuvee has real soul and exceptional aromatic complexity.

Food & Wine Pairing:

A fine vintage cuvee for a fine summer evening party. At the seaside, the crispness of this champagne makes it the perfect companion for a fish and seafood buffet. In the countryside, it will enhance your starry evenings...



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