

POURTRAIT DE FAMILLE

ALLIANCE 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 vintage blends the Sézanne and Vertus terroirs to form a smooth balance of aromas with a flavour that packs a punch.

TERROIR

70% Sézanne – 30% Vertus Premier Cru
High Environmental Value Level 3 certified winemaking



COMPOSITION

2/3 Chardonnay – 1/3 Pinot Meunier

60% year's harvests and 40% perpetual reserve since 2004

Fermented in stainless steel tanks and oak barrels

Aged on lees: 18-30 months

The aromatic profile flits between a plant-based floral world and a deliciously fruity world. The nose is bursting with notes of flowers, eucalyptus, apricot, white peach, barley sugar, quince and candied fruit.

This balanced champagne's velvet softness comes to life in the mouth. An easy-to-drink and delicious wine oozing a sense of fulfilment and generosity. Barley sugar, gingerbread, dried fruit and orgeat syrup join violet and raspberry. A smooth, delicious and complex vintage.

FOOD | WINE PAIRING

Smoked salmon, pan-fried langoustines and scallops, fish tartare, apple tart etc.

DOSAGE

9g/l (Brut)

BOTTLES

Champagne bottle (75cl)

Half bottle (37,5cl)

Magnum (150cl)

Jeroboam (300cl)

CUVÉE AWARDS HISTORY*

Gold Medal: Concours des Vignerons Indépendants 2020

Guide Hachette 2020 : 2 stars (Outstanding wine)

Gold Medal: Concours Général Agricole de Paris 2017

* Awards received over the years...



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ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DEPUIS 1829

COLIN CHAMPAGNE

AU GRÉ DE NOTRE TERRE

