

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

Le clos de La Fosse Le Loup - Vertus

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

Year of plantation: 1963

High Environmental Value certified winemaking



COMPOSITION

100 % Chardonnay

2019 harvests

Fermented in stainless steel tanks

Fermented in oak barrels for 1 year

Malolactic fermentation

Racking: 10/2019 - Aged on lees: 12 mois

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.

FOOD | WINE PAIRING

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

BOTTLE

Champagne bottle (75cl)



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AU GRÉ DE NOTRE TERRE



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