

À TRAVERS CHAMPS

# LA CROIX SAINT-LADRE

## PREMIER CRU - EXTRA-BRUT

### BLANC DE BLANCS

### VINTAGE 2017

*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 wine stands out for the finesse and freshness its terroir is famous for. It is an honest interpretation of our winemaking philosophy and the plot it comes from.*

#### TERROIR

**La Croix Saint-Ladre, Vertus Premier Cru**

Soil and subsoil: silty-chalky and clay on the surface, white chalk underneath.

**Vine age:** 40 years old

High Environmental Value Level 3 certified winemaking



#### COMPOSITION

**100 % Chardonnay – Vintage: 2017**

Fermented in stainless steel tanks

Malolactic fermentation

**Racking:** March 2018 – **Aged on lees:** 4 years

The subsoil's chalky freshness and the plot's metal oxide influences appear as soon as you take in the aroma. They come to the fore in orange and zesty notes. There are also equally refreshing exotic accents.

The staggeringly smooth and fresh wine is just as refreshing on the palate. Orange pith and Carensac liquorice create a succulent and crisp profile that finishes with beautiful bitter citrus. The middle flavour also brings a salty, clean and sharp touch accompanied by orange notes. A flavour true to the plot!

#### FOOD | WINE PAIRING

Duck à l'orange, cumin turkey mince, monkfish curry, foie gras and gingerbread crumble, candied orange etc.

#### DOSAGE

6g/l (Brut)

#### BOTTLES

Champagne bottle (75cl)

Magnum (150cl)



[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

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# COLIN

## CHAMPAGNE

AU GRÉ DE NOTRE TERRE

