

À TRAVERS CHAMPS

LES PRÔLES ET CHÉTIVINS

PREMIER CRU - EXTRA-BRUT

BLANC DE BLANCS

VINTAGE 2014

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.

The bright, crisp and sharp flavour of this Champagne contrasts with a remarkably mature aroma. Its creamy saltiness and refined elegant personality captures its terroir.

TERROIR

Les Prôles & Chétivins, Vertus Premier Cru
Soil and subsoil: silty and flint white chalk

Vine age: over 60 years old

High Environmental Value Level 3 certified winemaking



COMPOSITION

100 % Chardonnay – Vintage: 2014

Fermented in stainless steel tanks

No malolactic fermentation

Racking: April 2015 – Aged on lees: 14 years

The olfactory world brings to mind great collector's wines. The aromas of fresh bread, hazelnut and tobacco are elevated by an elegant woody expression. The nose moves into elegantly mature notes of candied fruit, dried fig, caramel and quince paste. A subtle floral hint rounds things off nicely.

The flavour contrasts with the aroma and the palate is given an instant hit of crisp sharpness. A lovely saltiness seeps in as your tasting continues. The middle flavour is mind-blowing with notes of moka and chocolate, reminiscent of the sense of satisfaction on the nose.

FOOD | WINE PAIRING

Comté cheese bites, foie gras dumpling in truffle sauce, lamb curry, sweetbreads with ceps, truffled brie, chocolate caramel ganache etc...

DOSAGE

3 g/l (Extra-Brut)

BOTTLE

Champagne bottle (75cl)

CUVÉE AWARDS HISTORY*

Silver Medal: Elle à Table 2017

* Awards earned over the years and across vintages...



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COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

