

POURTRAIT DE FAMILLE

PARALLÈLE

PREMIER CRU - EXTRA-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 champagne is a nod to the many families and dynasties who built our legacy and a paradox between the ardour of youth in the mouth and the pleasant complexity on the nose.

TERROIR

100% Vertus Premier Cru

High Environmental Value Level 3 certified winemaking



COMPOSITION

100% Chardonnay

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

Fermented in stainless steel tanks and oak barrels

Aged on lees: 18-30 months

The nose initially bursts with notes of ripe wheat and fresh hay before taking you on a more floral journey with aromas of aniseed, bergamot and green tea. The olfactory world is rich and dense finished with softly buttery and indulgent notes, marzipan and candied citrus.

The salty character makes its mark in the mouth with a hint of liquorice. The wine's sharpness floods in with citrus fruits that pop in the mouth. It finishes on bitter orange and citrus peel elevated by a delicately woody and tannic feel.

FOOD | WINE PAIRING

Seafood carpaccio, oysters, scallops, asparagus and parmesan risotto, veal grenadin with girolles, mature Comté cheese, Époisses cheese etc.

DOSAGE

3g/l (Extra-Brut)

BOTTLES

Champagne bottle (75cl)

Magnum (150cl)

CUVÉE AWARDS HISTORY*

Gold Medal: Concours des Vignerons Indépendants 2025

Guide Hachette 2024 and 2023: 2 stars (Outstanding wine)

Silver Medal: Concours des Vignerons Indépendants 2019

Gold Medal: Concours Elle à Table 2018

* 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

