

PORTRAIT DE FAMILLE

CASTILLE ROSÉ

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.

A gastronomic, finely crafted rosé, designed for lovers of precise, vibrant and lightly dosed Champagne.

TERROIR

100 % Vertus Premier Cru

Viticulture certifiée Haute Valeur Environnementale Niveau 3



COMPOSITION

90 % Chardonnay – 10 % Pinot Noir en vin rouge

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

Fermented in stainless steel tanks and oak barrels

Aged on lees: 18-30 months

From the very first nose, the wine shows finesse and precision. Aromas of fresh red fruits dominate: crisp raspberry, redcurrant and pomegranate, accompanied by delicate floral notes of peony and violet. The overall impression is airy and refined, highlighted by a subtle touch of sweet spices (white pepper, clove).

On the palate, the wine is straight and slender, driven by fine tension. Fresh strawberries and tangy red berries appear first, followed by blood citrus notes (blood orange, grapefruit zest). The low dosage enhances the purity of the fruit and the wine's structure. The finish is lively, saline and refreshing, with delicate hints of orange blossom, fresh menthol and chalk, leaving a clean and persistent impression.

FOOD | WINE PAIRING

Veal or beef tartare with fine herbs; pink lamb chops with gentle spices; fresh goat's cheese, plain or lightly lemon-infused; a strawberry or lightly sweetened red-fruit carpaccio; light Japanese or Asian cuisine (tuna, sashimi, yakitori).

DOSAGE

2,5 g/l (*Extra Brut*)

BOTTLE

Champagne bottle (75cl)

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ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DEPUIS 1829

COLIN

CHAMPAGNE

AU GRÉ DE NOTRE TERRE

