



NV CHAMPAGNE COLLET BRUT ART DECO

Review Summary



92 pts

BlueLifestyle.com
April 2017

91 pts – Very Good+ “The name says it all. From the first sniff to the last sip, the Collet Art Deco changes and evolves. This golden straw colored Champagne has notes of raisin, candied orange rinds, strawberries, apple-caramel, and toast with cinnamon right on the nose. Your first sip introduces you to the medium-sized bubbles that will be present throughout your experience. The palate consists of candied fruits like orange, raspberries, and starfruit. Additional notes of candied ginger and green tea leaves make up the middle, while a mouth-watering acidity rounds out the finish. I would recommend drinking it on its own as it doesn't need a food pairing, but a nice side of bay oysters would be sublime.”

Nicolay Castro, Ken's Wine Guide
December 12, 2016

89 pts/Best Buy/Year's Best Champagne “A blend of pinot noir, chardonnay and meunier, this is broad and luscious, balancing its richness with floral notes and crisp, radish-like acidity. There's a hint of strawberry sweetness in the end. For aperitifs.”

Joshua Greene, Wine & Spirits Magazine
December 2016

91 pts “This is clean-cut and linear, lightly chalky in texture, with a balanced palate of poached apple, black raspberry, biscuit and candied lemon zest. Fresh.”

Alison Napjus, Wine Spectator
December 2015

90 pts/Editor's Choice “Aged four years before disgorgement, this ripe and generously soft wine has both mature toasty flavors and great acidity. Rich in apricot as well as white fruit flavors, it is well balanced, with layers of acidity smoothed by the yeasty aftertaste.”

Roger Voss, Wine Enthusiast
December 1, 2015