



2006 CHAMPAGNE COLLET BRUT COLLECTION PRIVÉE

Review Summary



94 pts/DOUBLE GOLD MEDAL

San Francisco International Wine Competition 2017

93 pts/Cellar Selection “With some wood fermentation in the old style of Champagne, this vintage wine is rich and ripe. It has a smooth texture, with ripe white and citrus fruits that are contrasted by tight minerality that cuts right through the core. The wine is still young and will continue to improve through 2020.”

Roger Voss
Wine Enthusiast
December 2015

92 pts “Lush, ripe and juicy; fresh and racy with keen balance yet opulent fruit.”

Anthony Dias Blue
Sommelier Journal
June/July 2017

92 pts

BlueLifestyle.com
April 2017

91 pts/Year’s Best Champagne “A portion of this blend aged in small oak barrels, adding depth to the wine’s earthy fruit flavors. It lasts on a mist of nectatine flavors and chalky minerality, the fruit finely ripe, wrapping the wine in a luxurious robe of flavor.”

Joshua Greene
Wine & Spirits Magazine
December 2016



91 pts – Very Good+ “This pale straw colored Champagne with very fine bubbles was a top finisher in our Big Blind Tasting. It opens with a pleasant mild pear bouquet with hints of sour dough, fig, and flowers. On the palate, this wine is full bodied, balanced and nicely coats your mouth. The flavor profile is a mineral infused apple with notes of toasty oak, vanilla, and a touch of bread dough. The finish is dry and its finish is very nicely extended. The Panel suggested pairing this very nice Champagne with spring rolls or shortbread.”

Ken Hoggins
KensWineGuide.com
October 26, 2016

GOLD MEDAL

International Wine Challenge 2017

GOLD MEDAL

San Francisco International Wine Competition 2016

