



## 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**

