



CHAMPAGNE COLLET MILLÉSIME 2006

WINEMAKER:	Sebastien Walasiak
REGION:	Aÿ, France
VARIETALS:	Chardonnay (55%), Pinot Noir (45%)
MATURATION:	A minimum of seven years in 100-year-old chalk cellars
DOSAGE:	7.5 g/l

VINEYARDS & WINEMAKING:

Champagne Collet's vineyard sources are in Premier and Grand Cru villages that reflect the diversity of Champagne's terroirs. The fruit comes from 850 growers spread over 160 different crus (there are a total of 320 crus in Champagne). However, winemaker Sebastien Walasiak uses no more than 10% of the overall vineyard yields. Sebastien blends the base wines of the classic Champagne varieties from hundreds of individual vineyards and several vintages – vital, because blending is the ultimate art of Champagne and is the key to maintaining Champagne Collet's incomparable house style. The wines are aged far beyond the minimum requirement in the winery's 100-year-old chalk cellars resulting in softer wines needing less dosage.

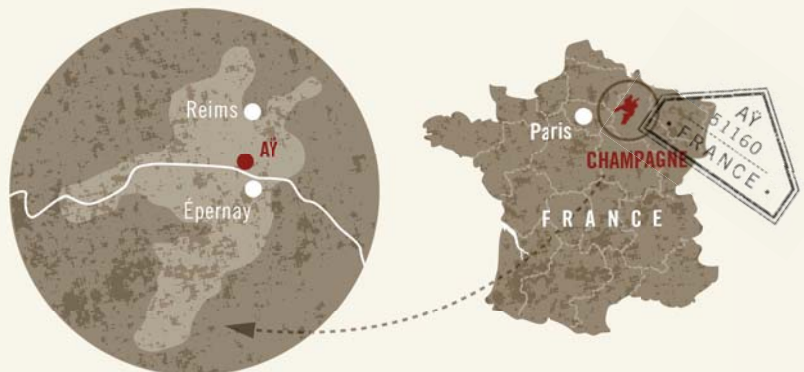
TASTING NOTES:

Chardonnay creates elegance and finesse and Pinot Noir adds depth and structure. This champagne is the expression of an exceptional harvest. Toast and nutty notes on the nose. The palate is driven by citrus characters with outstanding freshness, balance and length.

CRITICAL ACCLAIM: Not yet reviewed. 2004 vintage: **90 points** Wine Spectator, **90 points** Wine & Spirits

ABOUT CHAMPAGNE COLLET:

The boutique house of Champagne Collet is located in the heart of Aÿ, one of Champagne's 17 Grand Cru villages and a UNESCO World Heritage Site. Since 1921, Champagne Collet has produced elegant and regionally distinctive cuvées from Grand Cru and Premier Cru vineyards. Their wines are centered on gastronomy and capture the artistic and joyful spirit of the Art Deco period.



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