



NV CHAMPAGNE COLLET BRUT ROSÉ

Review Summary



91 pts “Well-meshed and fresh, with a chalky underpinning to the flavors of ripe white cherry and pastry, accented by fragrant spice and spun honey. A crowd-pleaser, in an aperitif style.”

Alison Napjus
Wine Spectator
November 30, 2017

90 pts – Very Good+ “Once again this Rose hits all the right notes. This orange-hued salmon colored Champagne opens with notes of chalk, cherries, brioche, and roasted pecans. On the palate, the smoked nut flavors are the backbone of the stone fruits and berries flavors. The acidity is hidden as its minerality, which is nice, doesn't completely dry out the mouth. The finish is medium in length and the rounder bubbles help it sit and last. Drink it on its own, but it would also pair nicely with Asian cuisine or seared scallops.”

Nicolay Castro
KensWineGuide.com
November 12, 2017

89 pts “This opens with a smoky hint of toasted brioche, leading to white peach, strawberry pâte de fruit and candied ginger notes, framed by lively acidity on the palate.”

Alison Napjus
Wine Spectator
December 2016

Double Gold Medal

San Francisco International Wine Competition
2016