



CHAMPAGNE COLLET

Aÿ, France



Sebastien Walasiak

“Lightly structured wines with smoothness and a touch of biscuitiness. The more upmarket the cuvée, the more intense the fruit. The vintage wines are biscuit-rich solid performers.”

– Tom Stevenson,
Christie's World Encyclopedia of Champagne & Sparkling Wine

FOUNDED: 1921 by Raoul Collet

ANNUAL RAINFALL: 25 inches

WINEMAKER: Sebastien Walasiak

***GRAND CRU & PREMIER CRU FRUIT SOURCES:**

Chardonnay - *Le Mesnil sur Oger, *Oger, Vertus, *Avize, *Cramant, *Chouilly, Villers Marmery

HARVEST: September

Pinot Noir - *Aÿ, Hautvillers, Cumières, Avenay Val d'Or, *Ambonnay, *Mailly Champagne, Rilly la Montagne, *Verzy, *Verzenay

CLIMATE: Continental (cold winters and warm summers) with year round rainfall

Pinot Meunier - Villedommange, Serriers, Chigny les Roses

SOILS: Predominantly chalk with some marl

WEBSITE: champagne-collet.com



Villa Collet



PROFILE: A member of the oldest cooperative in Champagne, COGEVI, Champagne Collet's history harkens back to the *Revolt Champenoise* that began in 1911. With the revolt resulting in the establishment of Champagne as an appellation to counter fraudulent production, Champagne Collet was founded in 1921. It is located in the heart of Aÿ, a UNESCO World Heritage Site within the Valée de la Marne growing region famous for Pinot Noir and one of Champagne's 17 Grand Crus.

France after World War I. The creative wave unleashed by the Art Deco style was the perfect accompaniment to the joy and abandon of life in the 1920s and remains part of the attraction to Champagne in the present day.

The boutique house of Champagne Collet creates regionally distinctive champagnes that are centered in gastronomy. An extension of this is its longstanding partnerships with the Academie Culinaire de France, and Gault & Millau (the famous French guide of gastronomy). These collaborations provide ongoing high profile event opportunities around the world, creating lasting relationships with Michelin Star chefs, that promote the art of food and wine pairing.

VITICULTURE: Champagne's primary distinguishing feature is that the vines are planted at the northernmost limits of their cold tolerance. The ideal vineyard sites are east to southeast facing, gently sloped, and are protected by thickly wooded hilltops allowing the grapes to ripen given the climatic challenges. Champagne Collet's vineyards are in Premier and Grand Cru villages that reflect the diversity of Champagne's terroirs. They source fruit 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 to produce the best possible champagnes with year to year style consistency.

From the beginning, Champagne Collet has identified itself with the Art Deco period that became popular in



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THE WINES

Champagne Collet is one of the few champagne houses to have access to more than 600 acres of Grand Cru and Premier Cru vineyards – the best rated villages with the highest quality grapes. Fruit from these vineyards is used to produce Champagne Collet's delicate, elegant and well balanced cuvées.



Brut: 50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir and aged for a minimum of three years.

Brut Art Déco 1er Cru: 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier and aged for a minimum of four years.

Brut Rosé: 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier from only 20 crus and aged for a minimum of four years.

Blanc de Blancs 1er Cru: This generous and supple champagne is made of 100% Chardonnay from six crus, the majority of which are in the renowned Côte des Blancs region. Aged for a minimum of five years.

Demi-Sec: 50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir and aged for a minimum of three years. An opulent and fruit driven off-dry champagne.

Extra Brut 1er Cru: 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier and aged for a minimum of four years. A poised champagne given that there is minimal sugar-dosage added after disgorgement, it is a true reflection of its original terroirs and grape varietals.

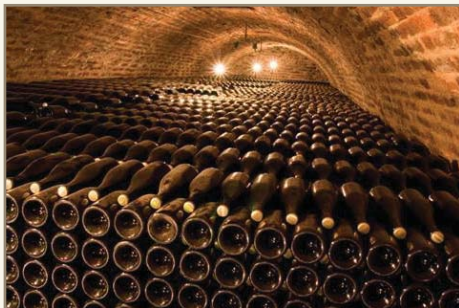
Brut Vintage Millésime: 55% Chardonnay, 45% Pinot Noir and aged for a minimum of seven years. This champagne is the expression of an exceptional harvest.

Brut Vintage Collection Privée: 66% Chardonnay, 34% Pinot Noir and is aged for a minimum of six years. 60+% was aged in oak barrels from Champagne for added complexity.

Esprit Couture: Sourced from ten 1er Cru and Grand Cru villages. 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier and aged for a minimum of eight years.



WINEMAKING: The grapes are gently pressed at stations in each vineyard within one hour of being hand harvested so that the clarity of the must is not compromised. Next, an indigenous, natural primary fermentation takes place at the winery. Sebastien blends the resulting 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 cuvées are bottled with a bit of sugar and yeast for the second fermentation, or 'prise de mousse.' After disgorgement, the bottles are aged far beyond the minimum requirement in the winery's 100-year-old chalk cellars resulting in softer wines needing less dosage. Some cuvées are matured in barrels from oaks grown in the appellation.



La Vinotheque - Bottles are laid horizontally, "sur latte," to mature in hand dug chalk cellars that date back to 1882.



The Art Deco inspired entrance to La Villa Collet. Inside, visitors are extended a cultural journey into this famous era.



Century old vines surround Champagne Collet in the Grand Cru village of Aÿ.