



**CHAMPAGNE COLLET
BRUT COLLECTION PRIVÉE
2008**

2006 vintage: 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

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