



NV CHAMPAGNE COLLET BRUT ESPRIT COUTURE

Review Summary



94 pts “This is the prestige cuvée from this co-op producer. Coming in an attractive, Art Deco-style bottle, the wine plays its elegant part. A strong toast flavor doesn’t detract from the ripe green-fruit tone and bright acidity, while the palate feels rich and smooth.”

Roger Voss
Wine Enthusiast
December 2018

94 pts “Rich, deep with elegance and great finesse; intense and luscious with a long, lovely finish.”

Anthony Dias Blue
Sommelier Journal
June/July 2017

93 pts “This is a beautifully mature Champagne with layers of toast and almond flavors overlaying its rich white fruit. It’s concentrated and tense with minerality and acidity within a framework of broad ripeness.”

Roger Voss
Wine Enthusiast
June 2017

94 pts

BlueLifestyle.com
April 2017

GOLD MEDAL

Korea Wine Challenge 2017



90 pts/Year's Best Champagne “A selection from the top vineyards of the members of this cooperative in Aÿ, this is a generous, finely integrated Champagne with fresh yellow apple flavors. It feels opulent and supple, with hints of green as the acidity tightens the finish.”

Joshua Greene
Wine & Spirits Magazine
December 2016

93 pts – Very Good+ “This pale straw colored Champagne from Collet is the real deal and was the clear winner of our Big Blind tasting. It opens with a fragrant bread dough bouquet with hints of strawberry, damp foliage and dry roasted nuts. On the palate, this is old school Champagne. The flavor profile is a honey and green apple blend with notes of cashew, bread dough and flinty minerality. The finish is dry and its acidity and flavors drift away nicely. The Panel suggested pairing this delicious Champagne with Emeril's Coquilles St. Jacques.”

Ken Hoggins
KensWineGuide.com
October 2016

93 pts “This prestige cuvée from Collet, with its hand-blown bottle and blend mainly of Premier and Grand Cru vineyards, is elegant and stylish—just like the fashion industry it celebrates. It is balanced, soft and ripe, filled with pear and apricot fruits that are cut with steely acidity. The wine has touches of maturity and this bottling is ready to drink.”

Roger Voss
Wine Enthusiast
December 2015