

# CHAMPAGNE COLLET

## EXTRA BRUT 1er Cru NV



**WINEMAKER:** Sebastien Walasiak  
**REGION:** Aÿ, France  
**VARIETALS:** Chardonnay (40%), Pinot Noir (40%), Pinot Meunier (20%)  
**MATURATION:** A minimum of four years in 100-year-old chalk cellars  
**DOSAGE:** 4.0 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, Pinot Noir adds depth and structure, and Pinot Meunier imparts freshness and rich fruit driven flavors. A poised champagne given that there is minimal sugar-dosage added after disgorgement, it is a true reflection of its original terroirs and grape varieties. The nose is fresh and vibrant and leads to attractive citrus notes and a suggestion of salinity. The palate reveals an elegant minerality, complex fruit flavors and spot on balance. The essential pairing with oysters and caviar.

**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.

