

## NV CHAMPAGNE COLLET BLANC DE BLANCS PREMIER CRU

### Review Summary



**91 pts – Very Good+** “This 100% Chardonnay from Premier and Grand Cru Vineyards is a great example of the style that once was. Modern Champagnes focus on the toasted (brioche) and yeasty notes. Collet, focuses on elegance from the bubbles to the finish. The bubbles in this pale Champagne are fine and consistent. Never seemed to stop coming from the bottom of the flute. The nose was light hinting at granny smith apples, nectarines, ginger, and almonds. The palate was creamy which is expected with 100% Chardonnay offerings like this, with touches of smoke and toasted macadamia nuts. The finish was impeccable with the perfect touch of stone-fruit esters and acidity. The Collet Blanc de Blancs has the potential to age and would inherently evolve to something more akin to the modern style if given at least 5 years in the cellar. I would pair well with bacon-wrapped scallops.”

**Nicolay Castro**  
KensWineGuide.com  
June 18, 2019

**90 pts** “Crushed white cherry and slivered almond notes are framed by clean-cut acidity in this balanced, creamy Champagne, with accents of orchard blossom and ground ginger on the finish.”

**Alison Napjus**  
Wine Spectator  
November 30, 2017

**92 pts/Gold Medal**

San Francisco International Wine Competition  
2017

**Over Achiever**

**Karen MacNeil**  
Wine Speed Newsletter  
December 16, 2016



## Gold Medal

New York International Wine Competition  
2016

**90 pts** “A blend from six vineyards in the Côtes des Blancs, this tight, steely, chalky-textured wine still tastes young despite five years aging. It is full of citrus, lime juice and pink-grapefruit flavors that are integrated with the crisp, complex texture.”

**Roger Voss**  
**Wine Enthusiast**  
**December 2015**

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