

## NV CHAMPAGNE COLLET BRUT ESPRIT COUTURE

### Review Summary



#### **GOLD MEDAL**

#### **Judges' Selection Award: Sparkling (Traditional Method)**

TEXSOM International Wine Awards 2019

**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."

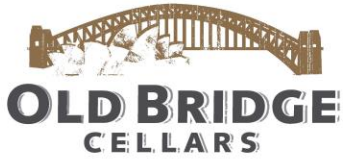
**Anthony Dias Blue**  
Sommelier Journal  
June/July 2017

**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**