

CHAMPAGNE COLLET

VINTAGE 2006 COLLECTION PRIVÉE



WINEMAKER: Sebastien Walasiak
REGION: Aÿ, France
VARIETALS: Chardonnay (66%), Pinot Noir (34%)
MATURATION: A minimum of six years in 100-year-old chalk cellars
DOSAGE: 6.0 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. This full-bodied wine retains purity and freshness. 60+% was aged in oak barrels from Champagne for added complexity. On the nose, vanilla and smoky notes with secondary aromas of brioche and walnut. The palate is subtle yet vibrant with abundant finesse and length.

CRITICAL ACCLAIM: 93 pts/Cellar Selection Wine Enthusiast, 91 pts Wine & Spirits

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.

