

## NV CHAMPAGNE COLLET BRUT ART DECO PREMIER CRU

### Review Summary



**90 pts** “The Art Deco label gives this wine its name. A blend of the three main Champagne grapes, it’s a poised, dry wine. Its crisp apples and touch of toast after four years’ aging gives balance and a sense of maturity.”

**Roger Voss**  
Wine Enthusiast  
December 31, 2019

**92 pts** “Smooth, fresh nose; crisp, ripe and juicy with refreshing acidity and lovely balance.”

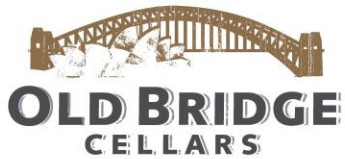
**Anthony Dias Blue**  
Sommelier Journal  
June/July 2017

**92 pts**

**BlueLifestyle.com**  
April 2017

**91 pts – Very Good+** “The name says it all. From the first sniff to the last sip, the Collet Art Deco changes and evolves. This golden straw colored Champagne has notes of raisin, candied orange rinds, strawberries, apple-caramel, and toast with cinnamon right on the nose. Your first sip introduces you to the medium-sized bubbles that will be present throughout your experience. The palate consists of candied fruits like orange, raspberries, and starfruit. Additional notes of candied ginger and green tea leaves make up the middle, while a mouth-watering acidity rounds out the finish. I would recommend drinking it on its own as it doesn’t need a food pairing, but a nice side of bay oysters would be sublime.”

**Nicolay Castro**  
Ken’s Wine Guide  
December 12, 2016



**89 pts/Best Buy/Year's Best Champagnes** “A blend of pinot noir, chardonnay and meunier, this is broad and luscious, balancing its richness with floral notes and crisp, radish-like acidity. There’s a hint of strawberry sweetness in the end. For aperitifs.”

**Joshua Greene**  
**Wine & Spirits Magazine**  
**December 2016**

**91 pts** “This is clean-cut and linear, lightly chalky in texture, with a balanced palate of poached apple, black raspberry, biscuit and candied lemon zest. Fresh.”

**Alison Napjus**  
**Wine Spectator**  
**December 2015**

**90 pts/Editors' Choice** “Aged four years before disgorgement, this ripe and generously soft wine has both mature toasty flavors and great acidity. Rich in apricot as well as white fruit flavors, it is well balanced, with layers of acidity smoothed by the yeasty aftertaste.”

**Roger Voss**  
**Wine Enthusiast**  
**December 1, 2015**