NV CHAMPAGNE COLLET BRUT ROSÉ

Review Summary

CHAMPAGNE COLLET
AŸ - FRANCE
DEPUIS 1921

91 pts "Lively acidity creates a crunchy frame for the flavors of pineapple, white peach and boysenberry fruit in this bright rosé Champagne with a lacy mousse. The lingering finish shows hints of toasted brioche, fleur de sel and an intriguing touch of Thai basil."

Alison Napjus, WineSpectator.com
September 26, 2019

91 pts – Very Good+ "This small bubbles Rose Champagne is more rose petal pink in color than the usual salmon. The nose is vibrant with raspberries, strawberries, and hints of lemon zest. On the palate, the wine adds on flavors of mint and star anise. The finish is electric with plenty of acidity and a lining of ginger that makes your mouth pucker for more. This would pair especially well with seared scallops."

Nicolay Castro, KensWineGuide.com
June 15, 2019

91 pts "Well-meshed and fresh, with a chalky underpinning to the flavors of ripe white cherry and pastry, accented by fragrant spice and spun honey. A crowd-pleaser, in an aperitif style."

Alison Napjus, Wine Spectator
November 30, 2017

90 pts – Very Good+ "Once again this Rose hits all the right notes. This orange-hued salmon colored Champagne opens with notes of chalk, cherries, brioche, and roasted pecans. On the palate, the smoked nut flavors are the backbone of the stone fruits and berries flavors. The acidity is hidden as its minerality, which is nice, doesn't completely dry out the mouth. The finish is medium in length and the rounder bubbles help it sit and last. Drink it on its own, but it would also pair nicely with Asian cuisine or seared scallops."

Nicolay Castro, KensWineGuide.com
November 12, 2017

89 pts "This opens with a smoky hint of toasted brioche, leading to white peach, strawberry pâte de fruit and candied ginger notes, framed by lively acidity on the palate."

Alison Napjus, Wine Spectator
December 2016

GOLD MEDAL

Texsom International Wine Awards
2021

DOUBLE GOLD MEDAL

San Francisco International Wine Competition
2016