



NV CHAMPAGNE COLLET Brut

Review Summary



91 pts “The oldest cooperative in Champagne, Collet dates back to 1921 and sources many of its grapes from premier and grand cru vineyards. Their NV Brut is a blend of over 100 parcels from across the region, with the addition of 35% reserve wine. It has a fairly typical nose of slightly creamy lemon and apple fruits, leading into a zesty palate with energetic acidity and a lovely pink grapefruit streak which defines the green apple and subtle lemon zest notes. A lean, crisp style that is ideally suited to drinking with food. Long finish.”

James Button
Decanter
May 2018

88 pts/BEST BUY “Mellow and creamy, this wine has a clay-like earthiness to its yellow fruit, its acidity brisk and slightly dusty. It finishes clean and savory, ready for a lobster roll.”

Wine & Spirits
May 2018

DOUBLE GOLD MEDAL San Francisco International Wine Competition
2015