

CHAMPAGNE COLLET

ESPRIT COUTURE 2014 Premier Cru



WINEMAKER: Sebastien Walasiak
REGION: Aÿ, France
VARIETALS: Chardonnay (60%), Pinot Noir (40%)
MATURATION: Aged minimum seven years in 100-year-old chalk cellars
DOSAGE: 8.0 g/L

VINEYARDS & WINEMAKING: Champagne Collet's vineyard sources for Esprit are Premier and Grand Cru designations that reflect the diversity of Champagne's terroirs, including Chouilly, Cramant, Avenay-Val-D'Or, Bisseuil, Avize, Rilly-la-Montagne. In vinification and aging, champenois oak barrels foster the development of signature brioche aromas. The wines are aged far beyond the minimum requirements, resulting in softer wines needing less dosage.

TASTING NOTES: In this blend, Chardonnay brings freshness, and Pinot Noir provides structure, softness and tenderness to the wine. On the nose, toasted hazelnut, spices and citrus notes swirl in a creamy softness. The palate is supple and fresh with a thread of minerality. A light lemon note provides acidity with a hint of plum fruit. Weight and texture are finely stitched and the wine has a prolonged intense finish.

ABOUT CHAMPAGNE COLLET: The history of Champagne Collet is inextricably linked to the history of the Champagne region. A founding member of COGEVI, Champagne Collet's history harkens back to the Revolt Champenoise that established Champagne as an appellation. It 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.

