CHAMPAGNE COLLET
BRUT ROSÉ NV

WINEMAKER:	Sebastien Walasiak
REGION:	Aÿ, France
VARIETALS:	Pinot Noir (50%), Chardonnay (40%), Pinot Meunier (10%)
MATURATION:	A minimum of four years in 100-year-old chalk cellars
DOSAGE:	10.0 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: Pinot Noir adds depth and structure, Chardonnay creates elegance and finesse, and Pinot Meunier imparts freshness and rich fruit driven flavors. This elegant champagne is made from only 20 crus and aged for a minimum of four years. It shows aromas of dark red fruits and red rose notes. The palate is rich with floral and honeyed flavors. It strikes a perfect balance between depth and freshness.

CRITICAL ACCLAIM: 91 pts Wine Spectator

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.

CHAMPAGNE

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