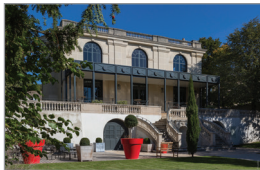


# CHAMPAGNE COLLET

## ROSÉ DRY COLLECTION PRIVÉE



**WINEMAKER:** Sebastien Walasiak  
**REGION:** Aÿ, France  
**VARIETALS:** Pinot Noir (50%), Chardonnay (40%), Pinot Meunier (10%)  
**MATURATION:** A minimum of four years in century-old chalk cellars  
**DOSAGE:** 25 g/L

**VINEYARDS & WINEMAKING:** Champagne Collet's vineyard sources are in Premier and Grand Cru villages that reflect the diversity of Champagne's terroirs. Winemaker Sebastien Walasiak selects 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. Rosé Dry blending includes 15% Pinot Noir vinified as red wine, providing the wine's pink hue. The wine's aging results in softer wines requiring less dosage.

**TASTING NOTES:** Displays a light salmon-pink hue. On the nose, find a fresh and delicate bouquet, revealing aromas of rhubarb tart, strawberry and tropical fruit flavors: very fruity, elegant and luscious aromas are accompanied by a fine effervescence. The initial sip balances the tart freshness of pink grapefruit and the sweetness of strawberry shortcake; this cuvée Dry Rosé is round, supple and graceful.

**CRITICAL ACCLAIM:** Not yet rated.

**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.

