



CHAMPAGNE COLLET

Aÿ, France

"Lightly structured wines with smoothness and a touch of biscuitness. The more upmarket the cuvée, the more intense the fruit. The vintage wines are biscuit-rich solid performers."

– Tom Stevenson,

Christie's World Encyclopedia of Champagne & Sparkling Wine



Sebastien Walasiak

FOUNDED: 1921 by Raoul Collet

WINEMAKER: Sebastien Walasiak

HARVEST: September

CLIMATE: Continental (cold winters and warm summers) with year round rainfall

SOILS: Predominantly chalk with some marl

ANNUAL RAINFALL: 25 inches

***GRAND CRU & PREMIER CRU FRUIT SOURCES:** **Chardonnay** - *Le Mesnil sur Oger, *Oger, Vertus, *Avize, *Cramant, *Chouilly, Villers Marmery

Pinot Noir - *Aÿ, Hautvillers, Cumières, Avenay Val d'Or, *Ambonnay, *Mailly Champagne, Rilly la Montagne, *Verzy, *Verzenay

Pinot Meunier - Villedommange, Sermiers, Chigny les Roses

WEBSITE: www.champagne-collet.com



Villa Collet



PROFILE: The history of Champagne Collet is inextricably bound to the history of the Champagne region. A founding member of COGEVI, Champagne Collet's history harkens back to the Revolt Champenoise that began in 1911. With the revolt resulting in the establishment of Champagne as an appellation to counter fraudulent production, Champagne Collet was founded in 1921. It is located in the heart of Aÿ, a UNESCO World Heritage Site within the Vallée de la Marne growing region famous for Pinot Noir and one of Champagne's 17 Grand Crus.

The boutique house of Champagne Collet creates regionally distinctive champagnes that are centered in gastronomy. Collet has longstanding partnerships with the Academie Culinaire de France, and Gault & Millau (the famous French guide of gastronomy). These collaborations provide ongoing high profile event opportunities around the world, creating lasting relationships with Michelin Star chefs, that promote the art of food and wine pairing.

From the beginning, Champagne Collet has identified itself with the Art Deco period that became popular in France after World War I. The creative wave unleashed by the Art Deco style was the perfect accompaniment to the joy and abandon of life in the 1920s and remains part of the attraction to Champagne in the present day.

VITICULTURE: Champagne's primary distinguishing feature is that the vines are planted at the northernmost limits of their cold tolerance. The ideal vineyard sites are east to southeast facing, gently sloped, and are protected by thickly wooded hilltops allowing the grapes to ripen given the climatic challenges. Champagne Collet's vineyards are in Premier and Grand Cru villages that reflect the diversity of Champagne's terroirs. They source fruit 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 to produce the best possible champagnes with year to year style consistency.

THE WINES

Champagne Collet is one of the few champagne houses to have access to more than 600 acres of Grand Cru and Premier Cru vineyards – the best rated villages with the highest quality grapes. Chef de Cave, Sebastien Walasiak, blends for power and concentration to produce Champagne Collet's delicate, elegant and well-balanced cuvées that pair beautifully with food.



- **Brut:** 50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir and aged for a minimum of three years.
- **Brut Art Déco Premier Cru:** 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier and aged for a minimum of four years.
- **Brut Rosé:** 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier from only 20 crus and aged for a minimum of four years.
- **Rosé Dry Collection Privée:** 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier and aged a minimum of four years.
- **Blanc de Noirs Premier Cru:** 85% Pinot Noir, 15% Pinot Meunier and aged a minimum of 3 years.
- **Blanc de Blancs Premier Cru:** This generous and supple champagne is made of 100% Chardonnay from six crus, the majority of which are in the renowned Côte des Blancs region. Aged for a minimum of five years.
- **Demi-Sec:** 50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir and aged for a minimum of three years. An opulent and fruit driven off-dry champagne.
- **Extra Brut Premier Cru:** 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier and aged for a minimum of four years. A poised champagne given that there is minimal sugar-dosage added after disgorgement, it is a true reflection of its original terroirs and grape varieties.
- **Brut Vintage 2014:** 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier, vinified in oak barrels allowing the aromas of brioche to develop fully. Aged for a minimum of eight years.
- **Grand Cru Aÿ Collection Privée 2012:** 100% Grand Cru Pinot Noir sourced from a single plot as Blanc de Noirs and aged a minimum of six years.
- **Esprit Couture 2012:** Sourced from 10 Premier Cru and Grand Cru villages. 60% Chardonnay, 40% Pinot Noir and aged for a minimum of eight years.



WINEMAKING: The grapes are gently pressed in each vineyard within one hour of being hand harvested so that the clarity is not compromised. Next, an indigenous, natural primary fermentation takes place at the winery. Sebastien blends the resulting 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 cuvées are bottled with a bit of sugar and yeast for the second fermentation, or 'prise de mousse.' After disgorgement, the bottles are aged far beyond the minimum requirement in the winery's 100-year-old chalk cellars.



La Vinotheque - Bottles are laid horizontally, "sur latte," to mature in hand dug chalk cellars that date back to 1882.



The Art Deco inspired entrance to La Villa Collet. Inside, visitors are extended a cultural journey into this famous era.



Century old vines surround Champagne Collet in the Grand Cru village of Aÿ.