

GOLD MEDAL

Champagne Collet EXTRA BRUT NV

Champagne Collet has been producing Champagnes since 1921. Mainly from Grands Crus and Premiers Cru, this wine reflects the high quality of the vineyards. Pale lemon in color with tiny, persistent bubbles, the wine is quite leesy with crunchy yellow fruits accented by floral overtones. The palate is dry, light and lively. Yellow and green apple are expressive and framed by crisp acidity and a brittle mousse. Well-defined and with good length, this savory wine would pair nicely with caviar.

*Patricia Stefanowicz MW
The Champagne Masters Competition
The Drinks Business, May 2023*

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