



CHAMPAGNE COLLET EXTRA BRUT PREMIER CRU NV

Review Summary



Gold Medal

Champagne & Sparkling Wine World Championships 2016

Gold Medal “Champagne Collet, based in the Grand Cru village of Aÿ, has been producing Champagnes since 1921. The spirit of the “Roaring ‘20s” and the Art Deco era is reflected in the lovely labels and innovative wines. Mainly from grands Crus and Premiers Cru, this wine, an Extra Brut, 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 on toast or prawns in a lemon-crème fraiche sauce on thin vermicelli.”

Patricia Stefanowicz MW
The Champagne Masters Competition
the drinks business
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