

# CHAMPAGNE COLLET

## BRUT MILLÉSIME 2014 PREMIER CRU



**WINEMAKER:**

Sebastien Walasiak

**REGION:**

Aÿ, France

**VARIETALS:**

Chardonnay (60%), Pinot Noir (40%)

**MATURATION:**

A minimum of seven years in 100-year-old chalk cellars

**DOSAGE:**

8.0 g/L

**VINEYARDS & WINEMAKING:** Champagne Collet's vineyard sources are in Premier and Grand Cru villages that reflect the diversity of Champagne's terroirs. Winemaker Sebastien Walasiak uses blends - the ultimate art of Champagne and the key to maintaining Champagne Collet's incomparable house style. This 2014 vintage is 37% vinified and aged in oak barrel, and aged far beyond the minimum requirement in the winery's 100-year-old chalk cellars, resulting in softer wines needing less dosage.

**TASTING NOTES:** A balanced blend of 10 Premier and Grand Cru villages selected during the 2014 harvest. Chardonnay is sourced from the iconic villages Chouilly, Cramant, Mesnil sur Oger, Oger et Avize. Pinot Noir gives structure, thanks to villages sources Avenay Val d'Or, Bisseuil, Rilly la Montagne et Tauxières. Fine, fast bubbles and a citrus freshness on the nose. Brioche, apple and a creamy effervescence on the palate, finishing with honeycomb and white stone fruit.

**CRITICAL ACCLAIM:** Not yet rated.

**ABOUT CHAMPAGNE COLLET:** The boutique house of Champagne Collet 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.

