

CHAMPAGNE COLLET

BRUT NV



WINEMAKER:

Sebastien Walasiak

REGION:

Aÿ, France

VARIETALS:

Pinot Meunier (50%), Chardonnay (30%), Pinot Noir (20%)

MATURATION:

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

DOSAGE:

10.0 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 no more than 10% of the overall vineyard yields. Sebastien blends the base wines of the classic Champagne varieties from individual vineyards and several vintages; blending is the ultimate art of Champagne and is the key to maintaining Collet's incomparable house style. An assemblage of over 100 crus, this cuvée is a true voyage of the senses across the terroir of Champagne, from the Marne Valley to south of the Aisne. Here, Meunier sourced from the villages of Festigny, Bonneil, Reuil, and the Ardre Valley contributes character, richness and tension to the wine. Meunier from the crus of Châtillon-sur-Marne and Fleury-la-Rivière offer tender and luscious aromas of exotic fruits. Chardonnay from the southern region of Epernay, Etoges or from Vitry-le-François contributes tenderness, enjoyment and tonicity with citrus and dried flower notes. Pinot Noir gives the assemblage structure and tension, thanks to the crus of the Côte des Bar. The wines are aged far beyond the minimum requirement in the winery's 100-year-old chalk cellars resulting in softer wines with less dosage.

TASTING NOTES: In the glass, yellow gold with a fine string of bubbles. Fragrances of white flowers and citrus, stone fruit and small delicate touches of spices, cumin, anise with pastry crust. A fresh wine with a balanced texture, the palate presents stone fruit - quince, pear, apple - and candied lemon zest. A straightforward and refined wine, with a wonderful persistence in the mouth, crunchy like a thin caramel biscuit.

CRITICAL ACCLAIM: 91 pts Decanter, Best Buy Wine & Spirits

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.

