

## CHAMPAGNE COLLET CUVÉE No 21 Brut

### Review Summary



**93 pts** “A refined and gentle texture with a smoky, mildly toasty note followed by peachy fruit and a real depth of savoury forest aromas, ferny and beguiling. Yet not at all ponderous, stepping lightly with its mature elements, they are suspended in a tense counterpoint of lemon and good acidity, well-balanced by the 8g/L dosage. Sourced from 30 villages including eight grands crus equally spread over the Grande Montagne and the Côte des Blancs. A very successful creation. The blend is made up of wines from vintages between 1961 and 2012, but the grapes are not disclosed. Vinified in stainless steel and oak. For me this was the top wine of Collet’s 100 year anniversary tasting. There are 21 vintages included here, and I would love to know the proportions of each!”

Tim Hall  
Decanter  
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