

NV CHAMPAGNE COLLET BLANC DE BLANCS PREMIER CRU

Review Summary



90 pts “Classic blanc de blancs with brazil nut, charred lemon zest and fresh stone fruit on the nose. Direct and simple with excellent lift and length.”

Tom Hewson
Decanter
November 2023

90 pts “An attractive sea-breeze nose and a penetrating attack of minerally citrus and cream. Really invigorating and a lovely match with smoked fish. The blend is clever, from three grands crus of the Côte des Blancs (Chouilly, Oger and Avize) and then the peppery and rounder but also fresh and powerful notes of three premier cru Chardonnay villages at the eastern tip of the Grande Montagne: Villers-Marmery, Trépail and Vaudemange. I'd like to keep this a couple of years for the flavors to evolve further beyond the fresh mineral palate. Then it will really impress. Five years on lees.”

Tim Hall
Decanter
2022

96 pts/GOLD MEDAL “Gorgeous green apple, lemon, biscuit, lemon meringue pie nose and palate within a chalky, minerally texture. Very well-judged and remarkably long. Kapow! Drinking it is a treat.”

Decanter World Wine Awards
2020

GOLD MEDAL

TEXSOM International Wine Awards
2020

GOLD MEDAL

Champagne Masters, The Drinks Business
September 2020

93 pts “Chardonnay from three of the Côte des Blancs villages gives a strongly mineral character that has benefited from five years aging to produce a tight, taut wine that is just reaching maturity.”

Roger Voss
Wine Enthusiast
December 2019

92 pts “Bright fruit and silky textured, showing delicious balance between the toasty profile at the front and the chalky cadenza at the end of the palate.”

Simon Field, MW
Decanter
September 2019

91 pts - Very Good+ “This 100% Chardonnay from Premier and Grand Cru Vineyards is a great example of the style that once was. Modern Champagnes focus on the toasted (brioche) and yeasty notes. Collet, focuses on elegance from the bubbles to the finish. The bubbles in this pale Champagne are fine and consistent. Never seemed to stop coming from the bottom of the flute. The nose was light hinting at granny smith apples, nectarines, ginger, and almonds. The palate was creamy which is expected with 100% Chardonnay offerings like this, with touches of smoke and toasted macadamia nuts. The finish was impeccable with the perfect touch of stone-fruit esters and acidity. The Collet Blanc de Blancs has the potential to age and would inherently evolve to something more akin to the modern style if given at least 5 years in the cellar. I would pair well with bacon-wrapped scallops.”

Nicolay Castro
KensWineGuide.com
June 2019

90 pts “Crushed white cherry and slivered almond notes are framed by clean-cut acidity in this balanced, creamy Champagne, with accents of orchard blossom and ground ginger on the finish.”

Alison Napjus
Wine Spectator
November 2017

92 pts/GOLD MEDAL

San Francisco International Wine Competition
2017



Over Achiever

Karen MacNeil
Wine Speed Newsletter
December 2016

GOLD MEDAL

New York International Wine Competition
2016

90 pts "A blend from six vineyards in the Côtes des Blancs, this tight, steely, chalky-textured wine still tastes young despite five years aging. It is full of citrus, lime juice and pink-grapefruit flavors that are integrated with the crisp, complex texture."

Roger Voss
Wine Enthusiast
December 2015