

# CHAMPAGNE COLLET

## BLANC DE NOIRS Premier Cru NV



**WINEMAKER:** Sebastien Walasiak  
**REGION:** Aÿ, France  
**VARIETALS:** 100% Pinot Noir  
**MATURATION:** A minimum of 5 years in centuries-old chalk cellars  
**DOSAGE:** 8.0 g/L

**VINEYARDS:** This wine is the pure expression of the black skinned grapes of Champagne, exclusively made of Pinot Noir sourced from two Premier Cru sites from the Montagne de Reims: Rilly-la-Montagne & Chigny-les-Roses.

**WINEMAKING:** Sebastien blends the base wines of the classic Champagne varieties from hundreds of individual vineyards and several vintages - vital, because blending is the ultimate art of Champagne and is the key to maintaining Champagne Collet's incomparable house style. Aged 5 years in the winery's 100-year-old chalk cellars resulting in softer wines needing less dosage. 9% was aged in oak barrels, adding to its complexity.

**TASTING NOTES:** The nose evokes a fruit basket: notes of apple, mango, peach, clementine, passionfruit. Once poured, it evolves towards notes of star anise, kiwi, rhubarb, blackcurrant, strawberry, pomelo, green apple, tea infusion. A frank and fresh palate presents a creamy and melted effervescence. It develops pulpy and crunchy matter, with an acidity reminiscent of lemon and green apple. The neat dosage allows a zesty and long finish, with crunchiness raised by minty and white fruit aromas.

**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.

