

# Champagne Collet Brut, Collection Privée 2008



Warm notes of saffron, vanilla and apricot complement rich aromas of brioche, walnut and a hint of smoke. A smooth, opulent wine, with finesse and astonishing length.

## Producer Note

Champagne Collet with its elegant Art Deco packaging is evocative of the Belle Epoque era from when it was established. It is the oldest cooperative in Champagne, dating back to 1921. Since its inception, Collet has been creating Champagnes of character with authenticity, elegance and great finesse. Located in Aÿ, in the heart of the Champagne region, Collet represents some of the finest growers and mainly sources from vineyards which are based on Premier and Grand Cru sites. Each cuvée reflects the diversity of the region's terroirs and has been masterfully blended to suit gastronomic cuisine.

## Vintage

2008 was initially a difficult year, with a damp spring resulting in challenging conditions in the vineyards. However a warmer and drier August and a fine, warm September helped to regain the maturation of the grapes and resulted in an excellent vintage. The Champagnes of 2008 are classically styled with a fresh scintillating acidity balanced by powerful flavour concentration.

## Vineyard

The Chardonnay comes from the Grands Crus of the Côte des Blancs: imparting softness from Oger and Le-Mesnil-sur-Oger, richness of Avize and elegance from Chouilly and Cramant. The Pinot Noir contributes richness and opulence from iconic Grands Crus such as Aÿ, Louvois, Mailly-Champagne, Verzy and Verzenay. The two Premiers Crus of Hautvillers and Tauxières-Mutry finish off this extraordinary blend.

## Winemaking

For the Collection Privée cuvée, the must was fermented in French oak from local forests in the Champagne region. Following the alcoholic fermentation, 64% of the wine was aged in small oak barrels, also originating from Champagne forests; prior to being blended. This cuvée was bottle aged for a minimum of seven years in the very heart of the historic limestone cellars, which are centuries old.

## Tasting Note

An enchanting golden colour with a persistent effervescence. Warm, comforting notes of saffron, vanilla and apricot complement rich aromas of brioche, walnut and an intriguing hint of smoke. The intense expression of ripe fruit is characteristic of the warm, sunny 2006 vintage. A smooth, opulent wine, showing finesse and astonishing length.

## Grape

Chardonnay 60%, Pinot Noir 40%

## Awards

Silver, DWWA, 2018  
Silver, Drinks Business  
Champagne Masters, 2018  
Silver, SWA, 2019  
Gold, IWC, 2019



Winemaker:	Sebastien Walasiak
Region:	Champagne
Sub region:	Champagne
Country:	France
Alcohol:	12.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	N/A
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	6190308A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork

