

Champagne Collet Brut 1er Cru Blanc de Blancs NV



Vivacious and fresh, this 1er Cru delivers bright citrus notes with hints of white pepper, brioche and smoke, complex and elegant with a lovely long finish.

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 Premiers and Grands Crus sites. Each cuvée reflects the diversity of the region's terroirs and has been masterfully blended to suit gastronomic cuisine.

Vineyard

An assemblage of six Chardonnay parcels from the best Premiers and Grands Crus of the Champagne region. The three pillars of this Blanc de Blancs Premier Cru come from the three famous Grands Crus of Champagne - Avize, Oger and Chouilly. Avize is a rich Cru which brings power; Oger offers tenderness and Chouilly imparts elegance and finesse to the blend. These limestone soil Crus naturally present iodised notes and citrus aromas. The assemblage is balanced by blending Chardonnay from Villers-Marmery, a very mineral Cru with smoky notes making the wine round and light, while fruit from the Crus of Vaudemange and Trépail complete the assemblage.

Winemaking

The Blanc de Blancs 1er Cru was aged for a minimum of five years in Collet's centuries-old limestone cellars.

Tasting Note

Vivacious, with a light texture this 1er Cru delivers citrus notes of Sicilian lemon and lime, with hints of lemon tart on puff pastry. Nuances of white pepper, liquorice and smoke add to the kaleidoscope of flavours. This is fresh, taut, complex and full of finesse with a beautifully long finish.

Grape

Chardonnay 100%



Winemaker:	Sebastien Walasiak
Region:	Champagne
Sub region:	Champagne
Country:	France
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	61907NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork