

Champagne Collet Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir

AGING: Minimum of 3 years on lees

THE STORY

The history of Champagne Collet is inextricably bound to the history of the Champagne region. A founding member of COGEVI, Champagne Collet's history harkens back to the Revolt Champenoise that began in 1911. With the revolt resulting in the establishment of Champagne as an appellation to counter fraudulent production, Champagne Collet was founded in 1921. It is located in the heart of Aÿ, a UNESCO World Heritage Site within the Vallée de la Marne growing region famous for Pinot Noir and one of Champagne's 17 Grand Crus.

The boutique house of Champagne Collet creates regionally distinctive champagnes that are centered in gastronomy.

THE ADJECTIVES

AROMAS / FLAVORS: White flowers, citrus fruits, orchard fruits, white peach, cumin, black tea, linden blossom and past

THE SELLING POINTS

By-The-Glass only

AWARDS: 91pts Decanter

