

Champagne Collet

Blanc de Blanc

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Chardonnay

WINEMAKING: 7g/l dosage

ALCOHOL BY VOLUME: 12.0%

AGING: Minimum of 5 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 SELLING POINTS

Sourced from notable Grand and Premier Cru villages

AWARDS: 93pts Wine Enthusiast, 92pts James Suckling

SUSTAINABILITY: Certified Sustainable

