



CHABLIS
JEAN COLLET
& FILS

Crémant de Bourgogne

AGE OF VINES :	15 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	5700 stocks per hectare
YIELD :	60 hl per hectare
AGEING :	24 months

Soil type :

The parcel has a South-East exposure, and is situated on a plateau of Petit Chablis vineyards, from the village of Villy, secondary era geological area, "portlandian" stage, marly limestone.

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyard.

Wine making process :

Hand picking in pierced grape boxes.

Champagne Process :

Pneumatic Press with juice fraction.

Cold settling.

Alcoholic and malolactic fermentation in stainless steel vats.

Maturing 24 months on horizontal storage before disgorging.

Bottling after 9 months of maturation.

Tasting :

Limpid colour, brilliant with a persistent foam

Pleasant nose on white-fleshed fruits notes and citrus with a brioche-like and spicy finish.

Frank attack on the palate with very fine bubbles, which confirms what the bouquet has suggested, on fruity aromas which evolve all along the tasting.

Serve at 5 – 6°C, and drink as a chilled aperitif or a dessert wine.



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