



THERE IS NO SUBSTITUTE FOR QUALITY

Dominique & Romain Collet • Chablis

Romain Collet and his mother, Dominique, own a blessed wingspan of parcels in many of the finest vineyards of Chablis. Taking the lessons of his father and grandfather, Gilles and Jean, Romain first decided to bottle his favorite parcels in 2009. He makes his wines at Domaine Collet, but the wines are his without doubt; they are his vision of terroir and the unique qualities of Chablis. Now, we are privileged to release Romain's 2021s. Having enjoyed Collet wines for literally decades, we can say that Romain's 2021's stand apart as truly fine and well worth pursuing. Romain's wines hew to the classics of Chablis: patient, natural work in the vineyard and cellar, yields wines of undeniable character that emphasize stony fruit, glorious aromas and brilliant natural acidity. These are special wines made for attentive tasting a cappella or with cuisine.

Allen Meadows of Burghound talked to Romain about his 2021's and put the vintage in perfect perspective:

Romain Collet, who runs this 40 ha domaine, was unabashedly enthusiastic in his comments about the 2021 vintage, noting that, "I really like this vintage, which is quite a surprise as I didn't like the growing season and thus thought that I wouldn't like the wines it produced. We picked from the 19th of September beginning with our vines in Epinottes. Maturities were quite disparate due to the early season frost because some vineyards had second generation fruit. We did a careful sorting, so our lees were clean. Potential alcohols were quite variable, coming in between 10.5 and 12% as the frost damaged vineyards tended to be on the lower side. Overall, 2021 is a very good vintage and particularly for those who love classic Chablis. I bottled all of my 2021 wines in January of 2023."

Chablis "Cuvée Paul" Vieilles Vignes 2021

The old Chardonnay vines that make up the decidedly classic Chablis "Cuvée Paul" 2021 come from the family of Romain's mother, Dominique. Located on a south-east facing hillside above the tiny town of Villy, Dominique's family planted these vines in 1932, and has been making wine here for just on 90 years. It is a "chunky" vineyard composed of primarily Portlandian limestone with less clay than is found elsewhere in Chablis. The sun exposure of the vineyard is excellent, while the planting is dense with 6,000 vines per hectare that are maintained by massal selection and manual cultivation. Hand picked fruit, gentle pneumatic pressing, 100% native yeast and raised in INOX tanks with 12 months aging. The wine offers scents of pear and lemongrass, while the palate suggests delicate hazelnut and nutmeg with an iodized maritime quality and fresh mineral acidity that accompany its persistent finish.

