



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. Having enjoyed Collet wines for literally decades, we can say that Romain's releases this year 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 2023's and put the vintage in perfect perspective:

Romain Collet, who runs this 40 ha domaine, speaking about his 2023 vintage: "generous and rich with good tension as it's clear they're the product of a warm vintage, but importantly not too warm. There was also less hydric stress in the vines than there was in 2022. We chose to begin picking on the 4th of September and brought in generous yields, though I stress not too generous as they were certainly lower than what we obtained in 2018 for example. Potential alcohols were quite good at between 12 to to 13.5% with adequate but not high acidities. As to the style of the 2023s, that's not easy to say as they have more flesh than their 2018 counterparts and with more Chablis typicity than the 2022s. I suppose if I had to choose just one comparable vintage, it would be 2009 as those wines were also rich and generous but have aged well. My 2023's will more than please the lover of classic Chablis."

Chablis "Cuvée Paul" Vieilles Vignes 2023

The old Chardonnay vines that make up the delicious Chablis "Cuvée Paul" 2023 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.

