



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.

Bourgogne Aligoté 2022

Two white grapes are permitted in Burgundy: Chardonnay we all know, but Aligoté is easy to overlook. The reason for this is that Chardonnay hogs all the most well-known sites. The key to great Aligoté is great dirt to grow in and some TLC. It doesn't hurt either if the winemaker comes from many generations of Chablis' finest vigneron and is a talented, passionate and driven winemaker himself who is showing the world what he can do with Chardonnay and Pinot Noir, for sure, but also his secret "every-day" favorite, Aligoté.

Romain's Aligoté comes from 100% estate vines in Auxerre just south of Chablis proper. The soils are clay-limestone, well-drained and on a gentle hillside facing due south. This is one of those off-the-beaten path vineyards where Romain can show his high regard for Aligoté without breaking the bank, his or ours! No herbicides, fungicides or artificial fertilizers are used, just careful mechanical cultivation. In 2022, the conditions were just right for a superb wine here, hot and dry allowing the grapes gain that honeyed, flinty quality that Aligoté shows when everything is in balance. The fruit was hand picked and sorted, then pressed gently in a pneumatic bladder press followed by cold static settling for 24 hours. Alcoholic fermentation was allowed to take place spontaneously with "field" yeast. Aged for nine months on its fine lees in thermo-regulated stainless steel tanks, bottled and allowed to rest for 12 months on the cork. The nose offers citrus and ripe stone fruit notes with a touch of smoky minerality on the palate. Of course, the acidity is perfect for a refreshing and persistent finish. Great Burgundy from a great winemaker. À votre santé.

