



THERE IS NO SUBSTITUTE FOR QUALITY

Dominique & Romain Collet • Chablis

Domaine Dominique & Romain Collet has a blessed wingspan of parcels in virtually all the finest vineyards of Chablis. While learning from his grandfather, Jean Collet, Romain first decided to bottle his favorite parcels in 2009. He makes his wines at the Domaine Collet estate, but they are Romain's wines, his vision of terroir and freshness. We are privileged to release Romain's 2020s, his estate now enlarged with the vineyards inherited by his mother, Dominique, whose roots run deep in the tradition of wine growing in Chablis. Romain's wines hew to the classics of Chablis: patient, natural work in the vineyard and cellar, yield 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.

Chablis Premier Cru "Mont de Milieu" 2020

Mont de Milieu is a fan-shaped vineyard, on the right bank of the Serein River where the soils are more white and chalky; the Kimmeridgian deposits lie closer to the surface. The average age of the Collet vines is 45 years old, partially replanted in 2000 by Romain's father, Gilles, with a special small berry clone (#75). Like all of Romain's 1er Cru vineyards, this is certified organic by Bureau Veritas. The wine is fermented and aged in demi-muids of 600-liter size for about 10 months, then moved to stainless steel tanks briefly prior to bottling. In comparison to Montée de Tonnerre, Mont de Milieu richer and broader in character. Fresh and fleshy on the palate, this will take six months in the bottle very well. It's defining right-bank trait is that fine dart of salinity. Vin de cuisine!

