



THERE IS NO SUBSTITUTE FOR QUALITY

Domaine 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 Premier Cru "Montée de Tonnerre" 2023

Among the 1er Cru vineyards of Chablis, Montée de Tonnerre is known as an outlier because of its proximity to the Grand Cru vineyards on the right bank of the Serein River. Romain draws from a single parcel, with vines ranging between 25 and 45 years-old steeped in Kimmeridgian chalk. The wine ferments and matures in used Burgundy barrels for about 12 months, is raked into stainless steel tanks, and then returned to barrel for a total maturation of 15 months. Romain eschews new barrels for most of his wines, but uses a small percentage of new wood in this wine (5%). Of all of his 1er Cru sites, he feels that Montée de Tonnerre can handle it, because of its boundless moxie. Texturally the wine reflects the site's vigorous stone, with floral citrus, and a saltine crunch. Where Mont de Milieu emphasizes breadth and roundness, Montée de Tonnerre is an ambassador of tension.

