

THE SOURCE

Jean Collet

2022 Chablis, Grand Cru Valmur

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	At twenty-one years old, Romain Collet took over the family domaine and converted many of their vineyards to organic viticulture (with some biodynamics experiments) and incorporated natural yeast fermentations. Collet's range highlights the differences of each of their premier crus and grand crus with a cellar vinification and aging tailored to the uniqueness of each site and lean toward a more richer Côte d'Or style than the trimmer quality of the Loire Valley whites. The soils is composed of Kimmeridgian limestone marl bedrock with rocky topsoil composed of Portlandian limestone scree, bedrock-derived marlstones, varying levels of marne (calcium carbonate-rich clay) and loam. The entry-level wines, Saint-Bris, Petit Chablis, Chablis, and 1er Cru Montmains are aged in steel while the others are aged in variations of French oak vessels (225l-80hl), with no new oak barrels used with any of the wines imported by The Source.
Terroir	Collet's Valmur is a true Grand Cru in every sense. Nestled high up on the slope and facing slightly northwest—the other main face sits opposite and faces south. A relatively shallow topsoil (by Grand Cru standards) thanks to gravity, and is composed of Portlandian scree, Kimmeridgian marl bedrock, hard Portlandian scree and marne (limestone-rich clay, slightly greyish in color compared to vineyards on the left bank of the Serein). The vineyard's altitude keeps it cool, and that combined with its favorable aspect will give it an edge in the face of climate change. Because of its sheer mid-and-back-palate weight and weighted finish, complexity, minerality and nuance, if a skilled blind-taster got as far as pegging it as Chablis, it would be nearly impossible to not sense its class as a Grand Cru Chablis.
Cellar Notes	Hand harvested and fermented spontaneously in 228-liter French barrels (2 & 3 years old, none new). The first sulfite addition is made before fermentation at the pressing. Malolactic is completed
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High