

## Jean Collet 2021 Chablis, Grand Cru Valmur

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	
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