

THE SOURCE

Producer	Jean Collet		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	Les Clos is big, so how can every wine be described the same way. It's 28.39 hectares (seventy acres) with an altitude variance of ninety meters (about 300 feet). It faces generally the same direction on the slope, but if one harvests from the top alone it results in a very different expression than one from the bottom on deeper soils that have slid down the hill over centuries of cultivation. Collet's section is at the bottom and the surface shows the finely broken, small Kimmeridgian limestone marls and hard Portlandian scree from the cap rock mixed within its dark brown clay. The soil is deep, but thanks to this super gravelly limestone content that helps with drainage, it also paves an easy path for the wine roots to wiggle themselves through to an exquisitely balanced environment—a statement that only needs a glass of this wine to demonstrate how true it is!		
Soil	Deep clay topsoil with a heavy mix of fragment limestones from the Portlandian cap rock and the Kimmeridgian marl bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1959	Altitude(m); Aspect	130-130; South
Vinification	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		
Aging	Fourteen months in 228-liter French oak barrel (2 & 3 years old, none new). Racked to stainless steel two months before bottling. The wine is fined and lightly filtered.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites. Bentonite, a natural clay fining agent used for protein stability.		

Observations (subjective and abstract; based on young wines)

General Impressions	Mineral, Stony, Round, Full, Preserved Lemon, Light Honey, Textured		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5-13.0	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Romain Collet (Jean Collet)
Read more about The Source and Domaine Jean Collet at www.thesourceimports.com