

THE SOURCE

Jean Collet

2019 Chablis, Grand Cru Les Clos

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	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!
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