

# THE SOURCE

Producer	Jean Collet		
Wine	2017 Chablis 1er Cru Montée de Tonnerre 375ml		
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	The most famous 1er Cru of Chablis is Montée de Tonnerre. The thin Fyé Valley separates it from the Grand Cru slope, and if it weren't for some weakness in the soil that led to the creation of this erosional valley, Montée de Tonnerre would likely have been included in the Grand Cru classification. It shares nearly the same southwest aspect as the Grand Crus, as well as the deep clay and marne soil that are mixed with Portlandian scree and Kimmeridgian stones that have been unearthed through time. The soil is not as deep as Les Clos, for instance, but is far deeper than the closest 1er Cru in Collet's range, Mont de Milieu. It is unarguably the most well recognized premier cru for quality, sometimes on par with the Grand Crus, but often times just short. If a producer has one in their roster, it usually fetches the highest price in their 1er Cru range, but about half that of a Grand Cru. This is a blend of three different parcels with the majority of it from the lieu-dit, Chapelot, lower on the slope.		
Soil	Kimmeridgian limestone marl bedrock with topsoil of hard Portlandian limestone scree, marl and marne (calcium-rich clay derived from decomposed limestone)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1983	Altitude(m); Aspect	150-170; Southwest
Vinification	Hand harvested, pressed and spontaneously (naturally) fermented in 2nd and 3rd year 228-liter French oak barrels (with a touch of new, at 5%). Malolactic is completed and the wine is lightly filtered and fined.		
Aging	Aged in 2nd and 3rd year 228-liter French oak barrels (with a touch of new, at 5%) for eleven months, then racked into stainless steel vats and bottled after five more months.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfites. Bentonite, a natural clay fining agent used for protein stability. The filtration is made with diatomaceous earth, a natural microscopic silica-based ocean shell.		

## Observations (subjective and abstract; based on young wines)

General Impressions	Regal, Polished, Balanced, Mineral, Subtle Power		
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](http://www.thesourceimports.com)