

THE SOURCE

Producer	Jean Collet		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	This 1er Cru is located on the left bank of the Serein river; a river that cuts Chablis into two reasonably distinct zones. The south-facing Montmains hill has three lieux-dits sites within: from east to west, they are Montmains (the original parcel), Fôret and Butteaux, all of which can be labelled as Montmains. The Collet's make this wine from soil exclusively from the Montmain lieu-dit, as well as Fôret and Butteaux, two very different wines. This lieu-dit is likely the stoniest 1er Cru within the entire range of Chablis' 1er Crus. There is nearly nothing that sits between the Kimmeridgian marl bedrock and the roots, but an extremely shallow topsoil of clay and stone. There are five small parcels inside this lieu-dit that comprise this wine.		
Soil	Kimmeridgian limestone marl bedrock with a shallow topsoil of Kimmeridgian marlstones and little to no clay.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 1970-1985	Altitude(m); Aspect	Average of 160; Southeast
Vinification	Sulfites are added to the must and the fermentation takes place naturally in stainless steel vats. The temperature is kept to under 10-13°C for the first ten days then they let the temperatures rise naturally for the rest of the fermentation without controlling it. There is no lees stirring and malolactic fermentation is completed.		
Aging	Stainless steel for eleven months.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
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	Mineral, Stony, Boney, High-Toned, Citric, Energetic, Phenolic, Crunchy		
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	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