

THE SOURCE

Jean Collet

2020 Chablis, 1er Cru Montmains

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	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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5
Total SO2	None Added—Very Low—Low—Medium—High