

THE SOURCE

Producer	Jean Collet		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	Les Forêts has a great balance between the spare body and rich core power of Montmains to the east and the flesh and weight of Butteaux to the west, and indeed, it is sandwiched between them. The hill slope of Collet's parcel is more dramatic than the neighboring lieu-dit, Butteaux, which is much more gradual and quite different from many of the 1er Crus within the Vaillons and Montmains hills. It's a high-density parcel (10k vines per hectare) notably warmer and less windy due to the small amphitheater in which it sits. Les Forêts has an unusual mark of exotic, bright and sweet fruit and green characters (at least in its youth), possibly due to the warmth. The wine has a unique balance of supreme delicacy and pressure somehow so individual that it merits the attention of anyone who wants to lose themselves in a Chablis of sleek and sublime quality.		
Soil	Kimmeridgian limestone marl bedrock with a stony topsoil composed of limestone marls and a small amount of clay.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 2008	Altitude(m); Aspect	Average of 160; Southeast
Vinification	Hand harvested, whole cluster pressed and spontaneously fermented with indigenous yeasts. 90% of the fermentation is made in cement tanks and 10% in old 320-liter French oak barrels. No temperature control needed in the cement tanks keep the temperature very constant and takes much longer to ferment. This wine, like all of Collet's Chablis wines, goes through malolactic fermentation.		
Aging	Aged in cement and old 320-liter French oak barrels for eleven months and into steel for three months before bottling.		
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, Salty, Exotic Sweet Green, Ethereal, Spicy, Tropical		
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