

THE SOURCE

Producer	Jean Collet		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	The Collets are the biggest owners on this hill with ten hectares divided up into fifteen different parcels. The Vaillons hill has extremely high concentration of limestone marls in the topsoil at about 70% of the soil constitution, with the rest composed of a little clay and organic matter. The somewhat steep slopes reach higher elevations than the hill to the south, Montmains, and its south-face brings the advantage in even-ripening across the entire hill, making for the separation of characteristics imparted to the grapes by each lieu-dit strongly based on soil structure.		
Soil	Kimmeridgian limestone marl bedrock with a shallow topsoil of Kimmeridgian marlstones and dark clay (30% of the topsoil)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1972	Altitude(m); Aspect	Average of 160; Southeast
Vinification	Hand harvested and fermented with indigenous yeasts in 95% in stainless steel and 5% in wood. Temperature is controlled through fermentation in steel but not in wood. Malolactic fermentation is completed.		
Aging	Aged for fourteen months in a mixture of 1/3 in 228-liter used French oak barrels, 1/3 in an 85hl decades old foudre and 1/3 stainless steel.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Organic since 2008		
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	Warm Metal, Savory, Earthy, Spice, Dried Grass, Amare Citric--in a good way		
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