

# THE SOURCE

## Jean Collet 2021 Chablis

|               |   |
|---------------|---|
| Varietal(s)   | Chardonnay  |
| Region        | Burgundy, France  |
| Short Summary |   |
| Terroir       | Chablis AOC wines as well as 1er Crus and Grand Crus grow on a bedrock of Kimmeridgian limestone marls with topsoils that vary in proportions of clay, marne, hard Portlandian limestone scree and bedrock derived marlstones. The vineyards for this wine principally come from Villy (10ha), located in the north of the appellation, followed by a north-facing section on the Montmains hill facing the Vaillons main face, inside the Vallée du Valvent (6ha), Préhy (4ha) and the Valley de Chigot (3ha)—all on kimmeridgian limestone marl bedrock and clay topsoil. |
| Cellar Notes  | Some parcels harvested by hand and some by machine. Sulfites are added to the must and a mix of cultured yeast and natural yeast fermentations take place in stainless steel. 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. Malolactic is completed.   |
| Farming       | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist<br>Some vineyards are organic and some are not.   |
| Alcohol %     | 12.5  |
| Total SO2     | None Added—Very Low—Low—Medium—High   |