

THE SOURCE

Producer	Jean Collet		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
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.		
Soil	Kimmeridgian limestone marl bedrock with topsoils of clay, sand, Portlandian limestone scree and marls derived from the bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 1978-1983	Altitude(m); Aspect	72 different parcels with an overall average of 170 meters; All
Vinification	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.		
Aging	Stays in steel for 11 months with no lees stirring. The wine is fined and filtered.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Some vineyards are organic and some are not.		
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	High-toned, Mineral, Bright Citric, Spicy, Soft Palate		
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