

# THE SOURCE

## Jean Collet

### 2022 Chablis, 1er Cru Mont de Milieu

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	<p>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.</p>
Terroir	<p>It could be said that in the lineup of Collet's premier cru Chablis, this might be the frontrunner, not in volume and impression, but perhaps in balance and diversity of characteristics. One of the rarest bottlings of the great 1er Crus of Chablis, it's located south of the Grand Cru slopes and the 1er Cru Montée de Tonnerre.</p> <p>The topsoil is a near perfect combination of what could be a mix of the east and west banks of the river that divides the two main Chablis zones. On this side of the river (the right bank) it's easy to see—but not so often talked about—that the slopes have a substantial amount of the hard Portlandian limestone scree mixed in with the marne (limestone-rich clay, almost gray in color) and marlstones derived from the bedrock below. While the soil is deeper than most on the left bank (except Butteaux, an anomaly for the other side), it's not more profound that the topsoil of Montée de Tonnerre and the Grand Crus—this is a major contributor in the expression of this wine compared to others on this side of the hill.</p>
Cellar Notes	<p>Hand harvested, pressed and spontaneously (naturally) fermented in previously used 600-liter French oak demi-muid. Malolactic is completed and the wine is lightly filtered and fined.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Jean Collet, visit [www.thesourceimports.com](http://www.thesourceimports.com).