

THE SOURCE JEAN COLLET BURGUNDY



2022 ST. BRIS

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Located 20 minutes southwest of Chablis and just north of Irancy, this purchased Sauvignon Blanc fruit comes from a north-facing steep plot at ~200m on Kimmeridgian limestone marl with very shallow rock and clay topsoil.

CELLAR NOTES

Natural fermentation in steel at 13°C max, and aged old French oak barrels. First sulfites added to must, full malolactic, and light fining and filtration.

