

# THE SOURCE

## Jean Collet

### 2021 Chablis, 1er Cru Les Forêts

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	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.
Terroir	Les Forêts has a great balance between the spare body and rich core power of Montmains to the east and the flesh and weight of Butteaux to the west, and indeed, it is sandwiched between them. The hill slope of Collet's parcel is more dramatic than the neighboring lieu-dit, Butteaux, which is much more gradual and quite different from many of the 1er Crus within the Vaillons and Montmains hills. It's a high-density parcel (10k vines per hectare) notably warmer and less windy due to the small amphitheater in which it sits. Les Forêts has an unusual mark of exotic, bright and sweet fruit and green characters (at least in its youth), possibly due to the warmth. The wine has a unique balance of supreme delicacy and pressure somehow so individual that it merits the attention of anyone who wants to lose themselves in a Chablis of sleek and sublime quality.
Cellar Notes	Hand harvested, whole cluster pressed and spontaneously fermented with indigenous yeasts. 90% of the fermentation is made in cement tanks and 10% in old 320-liter French oak barrels. No temperature control needed in the cement tanks keep the temperature very constant and takes much longer to ferment. This wine, like all of Collet's Chablis wines, goes through malolactic fermentation.
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).