

# THE SOURCE

## Jean Collet

### 2021 Chablis, 1er Cru Butteaux

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	The third and western-most lieu-dit on the Montmains hill has the most upfront and rich appeal, more akin to the 1er Crus on the other side of the river. The bedrock is Kimmeridgian marl and the topsoil a mix of heavy blue and white clay, rich in copper—the cause for the bluish tint—and laced with big chunky limestone rocks and small limestone pebbles. In the Collet's parcel of vines there is about thirty percent clay content with the stones and a soil depth of about fifty centimeters before the mother rock. The slope aspect is steep like Les Forêts and Montmains toward the west on the same hill.
Cellar Notes	Hand harvested, whole cluster pressed and spontaneously fermented with indigenous yeasts in stainless steel vats. Temperature control through primary and malolactic fermentation.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High