

THE SOURCE

Jean Collet

2022 Chablis, 1er Cru Vaillons

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 Collets are the biggest owners on this hill with ten hectares divided up into fifteen different parcels. The Vaillons hill has extremely high concentration of limestone marls in the topsoil at about 70% of the soil constitution, with the rest composed of a little clay and organic matter. The somewhat steep slopes reach higher elevations than the hill to the south, Montmains, and its south-face brings the advantage in even-ripening across the entire hill, making for the separation of characteristics imparted to the grapes by each lieu-dit strongly based on soil structure.
Cellar Notes	Hand harvested and fermented with indigenous yeasts in 95% in stainless steel and 5% in wood. Temperature is controlled through fermentation in steel but not in wood. Malolactic fermentation is completed.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Organic since 2008
Alcohol %	12.5
Total SO2	None Added—Very Low—Low—Medium—High