

THE SOURCE JEAN COLLET BURGUNDY



CHABLIS, 1ER CRU LES FORÊTS

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 on the Saône left bank, Les Forêts is on the western side of the Montmains hill from an organic certified, high-density plot (8000 vines/ha; normally in Chablis is ~5800 vines/ha) planted in 2008 inside a small wind-protected amphitheater on a steep, southeast slope at 190-215m.

CELLAR NOTES

Natural fermentation and aging for 11 months in egg-shaped concrete. First sulfites added to must, full malolactic, and light fining and filtration.

