

# THE SOURCE

## Jean Collet

2017 Chablis, 1er Cru Butteaux

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	
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 fermentated 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