



CHABLIS
**JEAN COLLET
& FILS**

CHABLIS PREMIER CRU

« LES FORETS »



AGE OF VINES :	10 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	8000 stocks per hectare
YIELD :	50 hl per hectare
AGEING :	14 – 16 months

Soil type :

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France and the Channel to southern England, including the village of Kimmeridge in Dorset. Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago. The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals.

Our parcel of “Les Forêts” is planted on one of the hills that reach the valley, on the left bank of the Serein river, with a South-East exposure.

Wine making process :

Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation and ageing 90% in concrete ovoid tank and 10% in new oak barrel.
Bottling after 14 to 16 months of ageing

Tasting :

Gold colour with white reflection, tears are present, which leaves us guessing to a rich and smooth wine. A fruity perfumed nose. In the mouth, a sharp attack which confirms the nose, richness and roundness in the mid-palate to finish on the minerality.
This wine will be perfect with cooked meats, white fishes or also with cheeses.

Organic Certification :

Acquisition of the organic label from the 2018 vintage.
Certification by Bureau Véritas FR-BIO-10.



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