



Champagne Collet

Champagne's Oldest Cooperative. Centered on Gastronomy.

As the oldest and 4th largest cooperative, the history of Champagne Collet is inextricably bound to the modern history of the Champagne region. Champagne Collet's history harkens back to the Revolt Champenoise that began in 1911 with the revolt resulting in the establishment of Champagne as an appellation to counter fraudulent production.

Champagne Collet was founded in 1921 and today produces an extraordinary 8 million bottles of Champagne, most of which are sold in Europe and the UK under other labels.

Champagne Collet releases five hundred thousand bottles under its own label, creating regionally distinctive champagnes that are centered in gastronomy. Collet has longstanding partnerships with the Academie Culinaire de France, and Gault & Millau (the famous French guide of gastronomy). These collaborations provide ongoing high profile event opportunities around the world, creating lasting relationships with Michelin Star chefs, that promote the art of food and wine pairing.

From the beginning, Champagne Collet has identified itself with the Art Deco period that became popular in France after World War I. The creative wave unleashed by the Art Deco style was the perfect accompaniment to the joy and abandon of life in the 1920s and remains part of the attraction to Champagne in the present day.

Champagne Collet's vineyards are in Premier and Grand Cru villages that reflect the diversity of Champagne's terroirs. They source fruit from 850 growers spread over 160 of the 320 different crus in Champagne.

With gastronomy in mind, Chef de Cave, Sebastien Walasiak, selects fruit from these vineyards based on its power and concentration to produce Champagne Collet's delicate, elegant and well balanced cuvées that pair beautifully with food.

