Wijnfiche

Domaine du Colombier - Bougros G.C. | Chablis G.C. France (CHABLIS) — 2022

Domain

Dom. du Colombier

The Domaine du Colombier is located 4 km from Chablis in Fontenay-Près-Chablis, a village of 140 inhabitants hidden behind the grands crus. The Domaine du Colombier has been a family property since 1887, handed down over several generations. In 1957 Mr Guy MOTHE started to specialize in vinifying Chablis. Today his three sons, Jean-Louis, Thierry and Vincent work the 55 hectares of vines. These vines are planted exclusively to Chardonnay, and produce dry white wines that are clear, lively and light, with a yellow robe characterized by hints of subtle white-green. The Domaine started to sell in bottle in the middle of the 1980's. Today it produces 430 000 bottles of which 80% are exported. The Domaine du Colombier vinifies the 4 Appellations of Origin permitted in Chablis.

Vinification

This wine is harvested on the right bank of the Serein on steep slopes facing south. The vinification is done for 20% in wooden barrels, 80% in stainless steel cuves. The ageing lasts for 12 months in French oak barriques.

Taste

It is a refined, elegant wine that has a lot of white fruit in aroma. The wine only releases its large class after a few years of bottle aging, which makes it much more mineral, with hints of honey and nuts.

Food pairing

Fish in sauce | Lobster 'Belle Vue' | Poultry - quail

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 10-12 °C
Taste profile: Round smooth

